




SHOPPING LIST

- Yellow summer squash
- Zucchini
- Plum tomatoes
- Spanish onions
- Fresh thyme leaves
- Kosher salt
-  Extra Virgin Olive Oil
- Dry breadcrumbs
- Pecorino Romano cheese
- Black pepper
- Parmesan cheese

NOTES:

Bring Back
the Potluck

SIDE DISH 3

Summer Squash Gratin with Tomatoes & Thyme

Serves 12

This summer casserole is as delicious at room temperature as it is warm. The recipe can easily be halved and baked in a 9 x 12-inch baking dish.

7 tablespoons 365 Everyday Value™ Extra Virgin Olive Oil

4 large Spanish onions, halved and thinly sliced

2/3 cup dry breadcrumbs

1/2 cup fresh thyme leaves

10 plum tomatoes, cut into 1/4-inch slices

3 teaspoons kosher salt

6 small yellow summer squash, cut on the bias into 1/4-inch slices

6 small zucchini, cut on the bias into 1/4-inch slices

1 cup grated Pecorino Romano cheese

1 teaspoon freshly ground black pepper

1 1/4 cups grated Parmesan cheese

Preheat oven to 375°F. Grease a 4-quart dish.

Heat 4 tablespoons of the oil in a large skillet over medium-high heat. Add onions and cook, stirring frequently, until golden, about 20 minutes. Remove from heat, stir in breadcrumbs and 2 tablespoons of the thyme; spread onions over bottom of baking dish.

Lay tomato slices on a board to drain for a few minutes. Pour off any liquid and sprinkle slices with 1/2 teaspoon of the salt. In a very large bowl, toss yellow squash and zucchini slices with Pecorino Romano, pepper, remaining 3 tablespoons oil, 4 tablespoons of the thyme, and 2 teaspoons of the salt.

Beginning at one end of the baking dish, place a row of tomatoes, standing them almost straight up in the onions. Follow with a row of yellow squash, overlapping the tomatoes by about 2/3. Follow with a row of zucchini in the same manner. Continue making rows until all vegetables are used and dish is filled. Sprinkle top with Parmesan, remaining 2 tablespoons thyme and 1/2 teaspoon salt.

Bake until casserole is browned and the juices are reduced, 65 to 70 minutes. Cool slightly before serving.