

## **Zucchini and Tomato Bake**

### Ingredients:

2-3 zucchinis, sliced into rounds  
3-4 tomatoes, sliced  
1 onion, thinly sliced  
2-3 cloves of garlic, minced  
1/2 cup grated Parmesan cheese (or your choice of cheese)  
1/4 cup breadcrumbs  
2 tablespoons olive oil  
1 teaspoon dried Italian herbs (such as oregano, basil, thyme)  
Salt and pepper to taste  
Fresh basil or parsley for garnish (optional)

### Instructions:

Prepare the Oven:

Preheat your oven to 375°F (190°C). Grease a baking dish with olive oil.

Layer the Vegetables:

Arrange the zucchini and tomato slices in the greased baking dish, alternating them in rows. Tuck the thinly sliced onions and minced garlic between the rows.

Season and Coat:

Drizzle the olive oil over the vegetables. Sprinkle with dried herbs, salt, and pepper.

In a bowl, mix the grated Parmesan cheese and breadcrumbs. Sprinkle this mixture over the top of the vegetables.

Bake:

Cover the baking dish with foil and bake for 25-30 minutes. Then uncover and bake for an additional 10-15 minutes or until the top is golden and the vegetables are tender.

Serve:

Garnish with fresh basil or parsley if desired. Serve the zucchini and tomato bake as a delicious side dish or a light vegetarian main course.