



Bowdoin Organic Garden Tomato and Zucchini Provencal

Ingredients

1 lb.	tomatoes
1 lb.	zucchini
1/2 tsp.	salt
1/4 tsp.	pepper
3 Tbsp.	olive oil
1 Tbsp.	minced garlic
2 Tbsp.	chopped basil
1/2 tsp.	chopped thyme
1/2 tsp.	chopped oregano
2 Tbsp.	Parmesan cheese
2 Tbsp.	dry bread crumbs

Instructions

1. Preheat oven to 400°F.
2. Cut tomatoes and zucchini into 1/2-inch slices. In a shallow 1-quart baking dish alternate tomatoes and zucchini. Sprinkle with salt and pepper.
3. Cover and bake for 20 minutes.
4. In skillet heat oil. Add garlic and saute 30 seconds. Reserve 1 tablespoon of oil and drizzle remainder over vegetables.
5. Bake uncovered for 10 minutes.
6. In a bowl mix reserved tablespoon of oil with herbs, cheese, and bread crumbs. Sprinkle over vegetables. Baste with pan juices and bake for an additional 10 minutes.