

Gratin of Tomato and Zucchini - Elaine Snively

3 or 4 zucchini, sliced thin
1 Tbls. olive oil
2 cloves of fresh garlic, minced
1 large can chopped tomatoes
1 Tbls. each basil, parsley, chives
Salt and Pepper to taste
1/2 cup bread crumbs
1/2 cup fat free Parmesan cheese, grated

Slice unpeeled zucchini and cook in oil, stirring for 10 minutes, or until just barely cooked.

With slotted spoon drain and transfer to a bowl, set aside.

Place tomatoes, basil and garlic in the same skillet, cook until some of the liquid has evaporated, or about 15 minutes. Season with salt and pepper.

Combine tomatoes and zucchini and place in shallow 8" x 8" Pyrex baking dish.

Combine crumbs and cheese. Sprinkle over the top of the vegetable mixture.

Bake for 10 minutes at 375 degree oven.

Run dish under broiler to brown. (I just put it in the microwave for about 15 minutes.

Serves 6-8