

# Tomato Gratin

From – *Family Circle*

4 large tomatoes, cored and cut into ¼ inch slices

¾ tsp salt

1 Tbsp olive oil

3 Tbsp plain bread crumbs

½ tsp black pepper

2 Tbsp fresh oregano (or 2 tsp dried)

2 tsp fresh thyme (or ¾ tsp dried)

3 cloves garlic, sliced

¼ cup grated Parmesan cheese

- Heat oven to 450F.
- Place tomato slices on paper towels, sprinkle with ½ tsp of the salt and let stand for 15 minutes. Pat dry with paper towels.
- Coat a 2 quart oval baking dish with 1 tsp of the olive oil. Sprinkle 1 Tbsp of the bread crumbs over the bottom of the baking dish.
- Place half the tomatoes slices in the baking dish, overlapping as necessary. Season with 1/8 tsp of the salt, ¼ tsp of the black pepper, 1 tsp of the olive oil, 1 Tbsp of the fresh oregano, 1 tsp of the fresh thyme. Tuck in the sliced garlic and sprinkle with the remaining 2 Tbsp bread crumbs.
- Top with remaining tomato slices and remaining seasonings (1/8 tsp salt, ¼ tsp black pepper, 1 tsp oil oil, 1 Tbsp fresh oregano, and 1 tsp fresh thyme).
- Bake at 450 for 30 minutes.
- Scatter Parmesan on top and bake an additional 10 minutes.
- Remove from oven and let stand for 10 minutes before serving.



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