

Recipe of the Month

NOVEMBER



Florida Squash and Tomato Gratin



INGREDIENTS:

- 2 medium Florida Yellow Squash, thinly sliced
- 2 medium Florida Zucchini, thinly sliced
- 3 medium Florida Tomatoes, thinly sliced
- 2 Garlic Cloves, chopped
- 2 Shallots, chopped
- 1 tablespoon Fresh Basil, chopped
- 2 tablespoons Parmesan, grated
- 1/4 cup Breadcrumbs
- Olive Oil for drizzling
- Sea Salt and Fresh Ground Pepper, to taste

INSTRUCTIONS: Preheat oven to 400° F . Lightly oil an 8-inch square baking dish. Evenly spread the garlic, shallots, and basil in the bottom of the prepared dish. Season with salt and pepper. Angle the yellow squash, zucchini and tomatoes in upright alternating layers (like shingles on a roof), repeating until all the vegetables are used in the casserole. Sprinkle the top with the cheese, then the breadcrumbs. Drizzle lightly with olive oil. Bake for 20 to 25 minutes, until the vegetables are tender. Let stand for 5 minutes before serving. *Enjoy!*