



A Recipe from the

Courtesy of: The Kitchn

Tomato and Squash Gratin

Serves 4

5 to 6 medium yellow squash, thinly sliced lengthwise
3 to 4 large tomatoes, thinly sliced
1/3 to 1/2 cup olive oil
15 to 20 whole basil leaves
1/2 cup grated Parmesan cheese
1/2 cup bread crumbs
Salt and pepper, to taste

Preheat oven to 400°F.

Place one layer of sliced squash in the bottom of a 9x13-inch baking dish. Top with a layer of sliced tomatoes. Season with salt and pepper and a few basil leaves. Generously drizzle olive oil over everything and sprinkle a little Parmesan cheese on top. Repeat in the same order until you run out of vegetables. The top layer should be tomatoes.

Add a final toss of Parmesan and a generous coating of breadcrumbs and more olive oil. Bake until everything is soft, bubbly and brown on top (about 30 to 40 minutes). Serve as a side dish with whatever you're grilling or with a bean salad or pasta dish for a complete meal.

Recipe Notes:

- You can substitute zucchini for the squash, or use a combination of the two.

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