

Vegetable Tian

3 zucchinis
3 yellow squash
2-3 roma tomatoes
1-2 tbsp olive oil
3 sprigs fresh thyme
1-2 tbsp chopped fresh parsley
Salt and pepper to season

Preheat the oven to 400°F. Clean all vegetables and slice them finely into equal round slices the best you can. Align the slices tightly alternating with each vegetable. Sprinkle dish with fresh thyme, drizzle with olive oil, and season with salt and pepper. Cook in oven for 30 minutes. When ready, sprinkle fresh parsley over tian and serve immediately!

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