



Ontario Vegetable Tian (adaptation*)

NIBBLEDISH CONTRIBUTOR

Ingredients

- olive oil - red onion, chopped - Ontario new potatoes, sliced - Ontario Leamington vine tomatoes, sliced - Ontario yellow zucchini, sliced - Celtic sea salt - garlic, finely chopped - fresh herb (oregano, thyme, parsley) - freshly grated parmigiano

Instructions

*This is an adaptation of a Barefoot Contessa cookbook recipe called Vegetable Tian, from Barefoot in Paris. 1. In bottom of pan: olive oil; chopped red onion 2. Layer: Ontario new potatoes, Ontario Leamington tomatoes, Ontario yellow zucchini 3. Drizzle with olive oil, chopped garlic, Celtic sea salt and fresh herbs(I used oregano, whatever you have at hand). Bake covered for 40 min. at 375 degrees Fahrenheit. Uncover, sprinkle with parmiggiano and back in the oven uncovered for 30 min. Use whatever vegetables are in season and play with the seasonings. It's easy and fun to cook without measurings or precision. Thank you Ina Garten!