



Tomato & Zucchini Bake

NIBBLEDISH CONTRIBUTOR

Ingredients

* 1-2 zucchini sliced thin * 2-3 tomatoes sliced thin * Salt & pepper * About ½ cup bran flakes * 1 tbsp grated parmesan cheese * ¼ - ½ tsp garlic powder * ¼ - ½ tsp onion powder * ¼ - ½ tsp dried basil * Sprinkle of parsley * Olive oil non-stick cooking spray

Instructions

Preheat the oven to 400 degrees Spray a bread pan with non-stick cooking spray. Start with a layer of zucchini on the bottom of the bread pan, season with a bit of salt and pepper. Top with a thin layer of tomato, season with a bit of salt and pepper. Repeat until you run out of zucchini and tomatoes or until the pan is filled (whatever comes first! ;~). In a small bowl mix and crush the bran flakes with spices. Top the layered bread pan with the mixture. Top with a sprinkle of parsley. Bake for about 20 minutes, the zucchini was tender but not overcooked.