

## ROASTED ZUCCHINI & SQUASH TIAN

(Serves 2-4)

**B**ased on a classic French dish, this casserole is deceptively simple yet overwhelming in flavor. I recommend doubling the recipe, or even stacking two layers of zucchini and squash, making sure to season each layer with salt, pepper, and thyme leaves.

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1 tablespoon olive oil, plus more for drizzling  
2 leeks, white and palest green parts only, chopped  
5-7 basil leaves, chopped  
Salt and pepper  
2 zucchini, sliced into disks  
2 yellow squash, sliced into disks  
1 teaspoon fresh thyme leaves

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Preheat oven to 425°.

Heat the olive oil in a sauté pan on medium high heat. Sauté leeks and basil until soft, being careful not to burn, about 3-4 minutes. Season with salt and pepper. Remove from heat and pour into a 9"x12" baking dish, spreading evenly. Place zucchini and squash disks into baking dish in a scalloped pattern, overlapping and alternating colors per row. Season with salt and pepper, drizzle with olive oil, and sprinkle with thyme leaves. Bake for 25-30 minutes, or until zucchini and squash look softened and shrunk and have browned on the edges.