

## Provençal Tomato, Eggplant, and Zucchini Tian

From Food To Live By, by Myra Goodman

A tian is a vegetable casserole from the south of France. Select vegetables that are about the same diameter, and slice almost paper thin (use a mandoline or vegetable slicer).

Serves 4

(just add more vegetables, a little more oil and a larger pan to feed more people)

1 small eggplant (about ½ pound)

1 medium zucchini (about 6 ounces)

3-4 ripe medium size tomatoes (about 1 ¼ pounds)

1/3 cup Herb-Flavored Oil (I bought some at the store) or regular extra virgin olive oil

Salt and freshly ground pepper

1. Position rack in bottom third of oven. Preheat to 425.
2. Using a vegetable slicer or mandoline, cut eggplant and zucchini crosswise into 1/16-inch slices. If eggplant is much larger in diameter than zucchini and tomatoes, cut eggplant in half lengthwise before slicing. Brush both sides of eggplant and zucchini slices with oil. Cut tomatoes into ¼ inch slices.
3. Brush shallow 7x 11 inch or 9x13inch baking dish with oil. Starting at a short end of the dish, arrange a slice of eggplant in the dish so that it rests at an angle against the side of the dish. Working down the length of the baking dish, arrange 1 or 2 slices of zucchini over the eggplant so that they partially overlap it, then place a slice of tomato on top of the zucchini. Continue to alternate the vegetables overlapping them in rows, until they fill the baking dish in a single layer; you will have at least two rows of vegetables.
4. Lightly brush the top of the vegetables with the remaining Herb-Flavored Oil and sprinkle salt and pepper on top.
5. Bake the vegetables until they are just tender, about 20 minutes. Remove the tian from the oven and let it cool for 5 minutes. Carefully pour off and discard any accumulated. Serve the tian while still warm or at room temperature.
6. Note from Karen: I added thin slices of parmesan cheese after it was finished cooking, and then put it back in on "broil" for a minute or two.