



ZUCCHINI AND EGGPLANT GRATIN

Makes 4 servings.

This lovely treat is easy to make and flavorful.

INGREDIENTS

- 3 small eggplants, about $\frac{3}{4}$ pounds
- 3 small zucchinis, about $\frac{3}{4}$ pounds
- $\frac{1}{3}$ cup extra-virgin olive oil
- $\frac{1}{3}$ cup panko
- $\frac{1}{3}$ cup freshly grated imported Parmesan cheese
- 1 cup tightly packed basil leaves, torn into small pieces
- 2 teaspoons Kosher salt
- Freshly ground black pepper

PREPARATION

1. Preheat the oven to 400F.
2. Rinse and dry the vegetables. Trim and discard the ends.
3. Cut crosswise into $\frac{1}{2}$ inch slices.
4. In a large bowl combine the oil, panko, parmesan cheese, basil, salt, and pepper. Add the vegetables and combine. Season to taste with salt and pepper.
5. Arrange the slices tightly standing upright, side by side, alternating between both vegetables in a 9x9 oven to table dish.
6. Bake uncovered for about 50 minutes or until almost tender.