Zucchini and Tomato Gratin

**Ingredients:**

- 1 Tbsp Extra-virgin olive oil
- 2 cloves Garlic, minced
- 2 Tbsp Onion, finely chopped
- 2 leaves Basil, fresh, chopped
- ½ cup White rice
- 2 small Zucchini, sliced ¼ “ thick
- 4 medium Tomatoes, sliced ½ “ thick
- 1 cup Water, boiling
to taste Salt and pepper
- ½ cup Asiago cheese (or ¼ cup Parmesan)

**Directions:**

Preheat oven to 375.
Spread oil, coating the bottom of 8” square baking dish.
Sprinkle garlic, onion, and basil over the oil.
Spread rice over the top.
Layer zucchini and tomato slices over rice, pour the boiling water over the top.
Season with salt and pepper.
Bake for 20 minutes. Sprinkle the cheese over the top and bake for additional 10-15 minutes, until cheese is golden brown.
Serve immediately.

*submitted by: Annie Hall*