

# *The Gypsy Chef*

## **Vegetable Tian**

1 red onion, sliced thinly  
4 garlic scapes sliced thinly  
3 zucchini, sliced thinly  
3 summer squash, sliced thinly  
9 Roma tomatoes, sliced thinly  
3 tablespoons olive oil  
fresh thyme leaves off 4-5 branches  
sea salt and freshly ground pepper to taste  
1/4 cup Parmesan cheese, freshly grated

Preheat oven to 350 degrees Fahrenheit.

Place 1 tablespoon of the olive oil in a saute pan over medium heat. Add the onions and scapes and cook until colored. Turn out into the casserole dish and spread evenly over the bottom.

Place the sliced tomato, zucchini and squash on top of the onions alternating them as you go. Sprinkle with olive oil, fresh thyme leaves, sea salt and pepper.

Cover with foil and bake 25 minutes.

Remove the foil and sprinkle with Parmesan cheese and bake another 25 minutes until the cheese is brown.

*bon appétit*