

Squash and Tomato Gratin

BY CHRIS MOROCCO BON APPÉTIT AUGUST 2013

YieldMakes 4 servings

Ingredients

1 cup coarse fresh breadcrumbs

1/3 cup grated Parmesan

4 tablespoons olive oil

Kosher salt

Freshly ground pepper

1 sliced large tomato

2 thinly sliced large summer squash

Preparation

Toss 1 cup coarse fresh breadcrumbs with 1/3 cup grated Parmesan and 2 tablespoons olive oil; season with kosher salt and freshly ground pepper. Heat 2 tablespoons olive oil in a medium ovenproof skillet over medium-high heat. Add 1 sliced large tomato; cook, tossing occasionally, until juices are bubbling, about 4 minutes; season with salt and pepper. Top with 2 thinly sliced large summer squash and breadcrumb mixture. Bake at 350°F until squash is tender and breadcrumbs are golden brown, 20-25 minutes.