



# Provençal Vegetable Gratin with KOF 'Herbes de Provence' Blend

SERVINGS

4

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## Ingredients

5-6 Tbsp Extra-virgin Olive Oil, plus more  
2 medium onion, thinly sliced  
3 each garlic cloves, minced  
2 ½ tsp Salt  
1 1/2 tblsp KOF Herbes de Provence Blend  
5-6 medium Tomatoes, sliced ¼ inch  
2 medium Zucchini, sliced ¼ inch  
2 medium Yellow Summer Squash, sliced ¼ inch  
1 small Eggplant, sliced ¼ inch  
½ cup Breadcrumbs  
½ cup Parmesan, finely grated (or Gruyere)

## Recipe Tags

tart pan   mixing bowls  
wooden spoon   whisk  
baking dish   baking tray  
#virtualcooking

## Cooking Instructions

Preheat the oven to 400°F.

Toss the sliced eggplant with olive oil salt, and pepper.

Line a baking tray with parchment paper. Add the eggplant slices and bake for about 20-25 min. Remove from oven and set aside.

Heat 2 tablespoons of the olive oil in a large skillet over medium low heat. Add onions, garlic, 1 teaspoon of the salt and 1.5 tablespoons of the herbes de Provence blend. Cook, stirring occasionally, for 10 minutes, until softened but not browned.

Reduce the oven heat to 375°F.

Lightly grease a 7x 11-inch baking dish with olive oil.

Spread the onion mixture on the bottom of the prepared baking dish.

Toss the cold sliced vegetables with the remaining olive oil and salt, and pepper. Alternate the sliced vegetables, including the baked eggplant, in compact upright rows on top of the onion mixture.

Cover the dish with aluminum foil and bake until the vegetables are softened, about 30 minutes. The aluminum cannot touch the food. If it does, add a layer of parchment paper in between.

Raise the temp to 425°F, uncover, and sprinkle with the parmesan and bread crumbs. Continue baking until cheese begins to brown, about 20 minutes or so. Serve hot or at room temperature.