

## Summer Vegetable Tian

### INGREDIENTS:

- 1 T olive oil
- 1 medium yellow onion
- 1 tsp. minced garlic
- 1 medium zucchini
- 1 medium yellow squash
- 1 medium sweet potato
- 1 medium tomato
- 1 tsp. dried thyme
- to taste salt and pepper
- shredded cheddar cheese or parmesan cheese optional

### PROCESS:

- Preheat the oven to 400 degrees. Finely dice the onion and mince the garlic. Saute both in a skillet with olive oil until softened (about five minutes).
- While the onion and garlic are sautéing, thinly slice the rest of the vegetables.
- Grease the inside of an 8 x 8 square or round baking dish. Spread the softened onion and garlic in the bottom of the dish. Place the thinly sliced vegetables in the baking dish vertically, in an alternating pattern. Sprinkle generously with salt, pepper, and thyme.
- Cover the dish with foil and bake for 30 minutes. Remove the foil, sprinkle with cheese if desired and bake for another 15-20 minutes or until the cheese is golden brown.

From: [www.budgetbytes.com](http://www.budgetbytes.com)