

## **Tomato, Eggplant and Zucchini Tian**

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### **Ingredients:**

1/2 cup extra virgin olive oil, divided  
2 onions, sliced (2 cups)  
8 cloves garlic, sliced  
4 to 6 sprigs fresh thyme, divided  
7 roma tomatoes (1 1/4 to 1 1/2 pounds)  
2 medium zucchini (1 1/4 pounds)  
3 baby eggplant (14 ounces)  
1 teaspoon salt  
1/2 teaspoon black pepper

### **Instructions:**

1. Preheat the oven to 400°. In a large skillet, heat 3 tablespoons of olive oil over medium. Add onions; cook until softened, 6 to 8 minutes. Add garlic; cook 1 minute more. Scrape onion, garlic and any oil remaining in the pan into a 2 1/2- to 3-quart oval or rectangular baking dish. Drizzle 1 tablespoon of olive oil into the dish. Strip the leaves off 2 sprigs of thyme; scatter them over onions.
2. Cut tomatoes, zucchini and eggplant into 1/4-inch-thick slices, cutting on the bias if necessary, so that they are as similarly sized as possible. Sprinkle with salt and pepper.
3. Nestle vegetables (alternating and on their edges) in the baking dish. If the dish is rectangular, arrange them in rows; if oval, arrange them around the side with a row in the center. Drizzle the remaining 1/4 cup oil over vegetables. Tuck in the remaining sprigs thyme. Cover the dish tightly with foil.
4. Bake, covered, until vegetables are tender, about 1 hour. Remove foil; bake until vegetables are very soft and the juices are bubbling, 15 to 20 minutes more.
5. Serve warm or at room temperature with crusty bread, rice or orzo.