

Hudson Hospital & Clinic: Harvest Casserole

Ingredients

6 T olive oil
8 C zucchini (sliced paper thin)
8 C yellow squash (sliced paper thin)
2 red onions (sliced paper thin)
8 potatoes (peeled, sliced paper thin)
8 tomatoes (sliced)
3 T minced garlic
4 T fresh thyme chopped
2 T fresh parsley chopped
3 tsp sea salt
1 tsp black pepper

Directions

1. Oil 12x20, 2" pan with olive oil.
2. Combine in bowl garlic, thyme, parsley, salt and pepper.
3. In the baking pan arrange the vegetables in tight, overlapping layers in the following order:
 - Zucchini
 - Yellow squash
 - Red onion
 - Potato
 - Tomato
4. Repeat layers.
5. After assembly, sprinkle with herb mixture and drizzle with olive oil.
6. Bake in convection oven 300F until vegetables are tender, about 1 hour and 30 minutes.
7. Cut into 18 pieces (three by six).