



Tomato Gratin Provencal

★★★★★

Vegetables

Prep Time : 15 minutes **Cook Time** : 40 minutes **Difficulty** : Easy **Servings** : 6 servings **Source** : From the Recipe Collection (www.Macmenu.ca) of Ian and Steph Smith

INGREDIENTS

Base:

4½ cups cherry tomatoes, halved
1½ tablespoons of good olive oil
¾ teaspoon dried thyme (or double that if fresh, chopped)
kosher salt and ground pepper to taste

Gratin:

3 large garlic cloves, chopped.
⅓ cup parsley, chopped coarsely
2 cups of coarse bread cubes, crusts removed.
3 tablespoons olive oil

DIRECTIONS

Place tomatoes in a baking dish and toss them with the other Base ingredients. Then spread the tomatoes evenly in a pan.

To make the Gratin, place garlic and parsley in a food processor and process until garlic is finely chopped. Add the bread cubes and process until the bread is in crumbs. Add the olive oil and pulse a few times to blend. Sprinkle the mixture evenly over the tomatoes.

Bake the casserole until the crumbs are golden in a preheated 400°F oven, about 35-40 minutes.

Serve hot or warm.

NOTES

We served these with salmon and they matched perfectly.