

Provençal Tomato and Squash Gratin

By Martha Rose Shulman | **YIELD** 6 servings | **TIME** 1 hour 45 minutes

INGREDIENTS

2 pounds tomatoes
2 tablespoons extra virgin olive oil
2 large garlic cloves, minced
½ medium or 1 small onion
½ pound summer squash (1 good-size zucchini, for example), cut in 1/2-inch dice
Salt and freshly ground pepper to taste
2 teaspoons fresh thyme leaves, or 1 teaspoon crumbled dried thyme
1 cup cooked rice, farro or barley
3 eggs
2 ounces Gruyère cheese, grated (1/2 cup)
1 to 2 tablespoons slivered or chopped fresh basil leaves

PREPARATION

Step 1

Peel and seed half the tomatoes, and chop fine. Slice the rest and set aside. Preheat the oven to 375 degrees. Oil a 2-quart gratin or baking dish.

Step 2

Heat 1 tablespoon of the olive oil in a large, heavy nonstick skillet over medium heat. Add the onion and cook, stirring often, until it is translucent, about 5 minutes. Add the garlic, stir together for about 30 seconds, until it begins to smell fragrant, and stir in the squash. Cook, stirring often, until the squash is translucent, about 5 minutes. Add the chopped tomatoes and the thyme, season with salt and pepper, raise the heat slightly and cook, stirring often, until the tomatoes have cooked down and smell fragrant, 10 to 15 minutes. Stir in the rice or other grains and remove from the heat.

Step 3

Beat the eggs in a large bowl. Stir in the cooked vegetables, salt and pepper to taste, and the cheese and combine well. Scrape into the gratin dish.

Step 4

Slice the remaining tomatoes and cover the top of the gratin in one layer. Drizzle on the remaining tablespoon of olive oil. Bake 45 minutes, or until the top is browned and the gratin is sizzling. Remove from the heat and allow to sit for at least 10 minutes before serving. Sprinkle the basil over the top. Serve hot, warm or at room temperature.

Tip

Advance preparation: The vegetables can be cooked through Step 2 several hours before you assemble the gratin. They can be held in the pan on top of the stove or refrigerated overnight. The finished gratin keeps well for 3 or 4 days.

PRIVATE NOTES

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