



## **Green Tomato and Zucchini Gratin**

*From our good friend Dana, who adapted this recipe from one she found in The Oregonian, this is a delicious, lemony main course or side dish. It would be wonderful with roast chicken or lamb, and is a great way to use up all of those end-of-season green tomatoes and zucchini.*

7 tbsp. olive oil (divided)  
2 large red onions, halved and cut into 1/4" slices  
1/2 tsp. salt  
1 tsp. granulated sugar  
4 tsp. freshly minced garlic (divided)  
1/2 cup dry white wine  
2 tbsp. coarsely chopped fresh oregano  
A pinch of crushed red pepper flakes  
1 tsp. lemon zest  
1 1/4 pounds green tomatoes (about 3 medium) cored and cut crosswise into 1/4-inch slices  
1 1/4 pounds zucchini (about 3-4 medium) cut diagonally into 1/4-inch slices  
1/2 tsp. salt  
1/2 tsp. freshly ground black pepper (I leave this out and serve with a grind later)  
1 cup crumbled feta cheese  
1 cup Panko (Japanese bread crumbs)

Position a rack in the center of the oven. Preheat oven to 400 degrees. Prepare a 1 1/2 quart gratin dish or 8 x 10 baking dish by rubbing with olive oil.

In a medium skillet over medium heat, add 2 tbsp. olive oil. Add onion, salt and sugar. Cover and cook until onion softens, about 10 minutes. Stir and continue cooking until onions turn golden brown and caramelize, about 20-25 minutes. Add 1 tbsp. minced garlic and cook until fragrant, about 1 minute. Add the white wine and cook until liquid is absorbed, about 3 minutes. Set aside.

Meanwhile, in a large bowl, mix 3 tbsp. olive oil, 1 tbsp. oregano, red pepper flakes, lemon zest and remaining minced garlic. Add the sliced tomatoes, zucchini, and salt. Toss to coat.

In the gratin dish, arrange a row of zucchini, overlapping edges. Next to that, arrange a row of tomatoes, also overlapping edges. Alternate until all vegetables are used. Then evenly distribute the onion mixture over the vegetables. Bake until tender, 45 minutes.

Remove the gratin from the oven. Raise the temperature to 450 degrees. Evenly sprinkle the feta cheese over the gratin. Mix the bread crumbs with the remaining 2 T of olive oil and spread in an even layer over the top. Bake until the top is golden brown, about 8-10 minutes. Remove from the oven and sprinkle top with remaining 1 T chopped oregano. Let cool for 10 minutes and serve.