

# Eggplant and Tomato Gratin

Serves 4

*A beautiful vegetable side dish, the bright colors of this gratin compliment any meal.*

## Ingredients

- 1 eggplant, sliced into 1/8-in. rounds
- 3 roma tomatoes, sliced into 1/8-in. rounds
- 2 Tbsp. extra virgin olive oil
- 1 Tbsp. garlic, minced
- 1 Tbsp. fresh thyme
- 1 cup chicken stock
- 1 tsp. cracked black pepper
- 2 tsp. sea salt
- 2 Tbsp. pecorino romano cheese

## Method

### Oven Temperature: 570-600 degrees

- In a 6-in. cazuela or similar oven safe baking dish, arrange alternating slices of eggplant and tomato in a vertical spiral, filling the entire dish.
- Drizzle olive oil over the tomatoes and eggplant, and sprinkle the dish with garlic, and thyme.
- Pour chicken stock over the top of the dish, and sprinkle the eggplant and tomatoes with the sea salt, black pepper, and Pecorino Romano.
- Place the gratin in the raw landing zone for 8-10 minutes, rotating halfway through the cooking process. When the eggplant and tomatoes appear roasted and the cheese has browned, remove the gratin from the oven.

*Garnish with a sprig of fresh thyme.*



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