

Summer Vegetable Gratin

Serves 10

INGREDIENTS

- 2 tomatoes, thinly sliced
- 1 red bell pepper, seeded and thinly sliced
- 3 zucchini, thinly sliced
- 1 medium onion, thinly sliced
- 4 red potatoes, thinly sliced
- 3 tablespoons chopped fresh oregano
- 1 tablespoon chopped fresh basil
- $\frac{1}{4}$ teaspoon salt
- $\frac{1}{2}$ cup raw jasmine rice
- $\frac{3}{4}$ cup half-and-half
- $\frac{1}{4}$ teaspoon ground pepper
- 2 tablespoons unsalted butter, cut into pieces
- 8 ounces Fontina cheese, grated
- $\frac{1}{2}$ cup Italian breadcrumbs

DIRECTION

1. Preheat oven to 350°. Lightly grease a 9x13 inch baking dish.
2. Combine tomatoes, bell pepper, zucchini, onion and potatoes in a large bowl.
3. In a separate small bowl, combine oregano, basil and salt.
4. Layer half of vegetables in the prepared baking dish. Season with pepper.
5. Sprinkle rice and half of the oregano mixture on top of the first layer.
6. Repeat layers. Season with pepper.
7. Pour half-and-half over vegetables and place butter pieces on top.
8. Cover with foil and place in preheated oven and bake for 1½ hours.
9. Combine cheese and bread crumbs in a medium bowl. Mix well.
10. Remove vegetables from oven and remove foil. Top with the cheese mixture and return to the oven, uncovered, for 10 minutes.