Vegetable Tian with Provençal herbs and tomato sauce

Raciones para 1

- ❏ 30 ml
  Extra virgin olive oil
- ❏ 15 g
  Tomato sauce
- ❏ 2
  Red onions, peeled
- ❏ 3
  Tomatoes, medium size
- ❏ 1
  Courgette
- ❏ 1
  Eggplant
- ❏ 10 g
  Provençal herbs
- ❏
  Salt
- ❏
  Black pepper
- ❏
  Garlic powder
- ❏ 20 g
  Parmesan cheese, grated

1. First, heat oven to 200ºC.
2. Wash all vegetables and slice thinly with a mandoline for perfect results. If using a kitchen knife, ensure all slices are equally thick.
3. Grease an oven proof dish with a little olive oil and cover the bottom with the tomato sauce. Layer the vegetable slices on edge around the contour of the dish, alternating the vegetables, then fill up the middle after that.
4. Sprinkle the provençal herbs over the vegetables. Season with salt, pepper and garlic powder to taste and drizzle with the olive oil.
5. Place dish in the oven, covered with foil paper, for about 30 to 40 minutes.
6. Remove the foil paper and spread the parmesan cheese over top. Cook uncovered for 15 more minutes.
7. Let sit a few minutes before serving.

Chef's Notes

https://cookinglovers.teka.com/en/receta/tian-de-verduras-a-la-provenzal/