

Courgette and Tomato Bake

Ingredients

3 Medium courgettes

2 beefsteak tomatoes or 6 medium tomatoes

1 table spoon of pesto

bread crumbs (I make a large batch of breadcrumbs with mixed fresh herbs and parmesan cheese whizzed up, then pop in a bag and keep in the freezer and use as needed)

Cheddar cheese - handful

Method

Slice courgettes and tomatoes to approximately 3 - 4 mm thick

Toss courgettes in pesto then place a layer of courgettes in a baking dish followed by a layer of tomatoes.... keep doing this until all vegetables are used up.

Sprinkle breadcrumbs over top of the vegetables and cover with tin foil

Bake in a hot oven 190C for approximately 25 minutes

Remove tin foil and scarrer on the cheese

Return to the oven for 10 minutes.

This dish is great as a side dish or as a vegetarian main.