

Tricolor Tomato Tian Recipe by Carole Carter

A Tian is a casserole originating in France of sliced vegetables baked in a round earthenware dish. My version uses three colors of tomatoes along with thick slices of onion.



Ingredients

4 medium garlic cloves, peeled and diced

1/2 yellow sweet onion, slice and separate into rings and then cut the rings in half

9 plum tomatoes (or firm fleshed heirloom tomatoes)

in red, orange and yellow (3 of each color), about 4 cups of tomatoes

1/4 tsp each salt and pepper

2 tablespoons Extra Virgin Olive Oil

Optional - Balsamic Glaze (recommend Berio brand)

Directions:

Heat the oven to 425°F.

Coat the bottom and sides of a 9-inch pie plate with cooking spray.

Arrange the tomatoes in concentric rings in the pie plate with a half onion ring between the slices. Overlap and tightly pack the slices.

Scatter diced garlic over the top. Sprinkle with salt and pepper. Drizzle with olive oil.

Bake 1-1/2 hours (90 minutes) until bubbling and lightly browned.

Serve on top of pasta as a vegetarian main meal, as a side dish with a meat, or with flatbread or crusty bread as an appetizer. Drizzle with Balsamic glaze at service if desired.

Serves 4-6 as a vegetarian main, or 6-8 as a side dish.

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