

# Zucchini Parmigiana

## Ingredients:

- 1 small basket of zucchinis
- Olive oil for drizzling
- 1 tin crushed tomatoes
- 2 cloves garlic, chopped and minced finely
- ½ teaspoon sugar
- 1 table spoon finely chopped fresh herbs
- 1 small bunch basil, extra
- 2 cups bread crumbs
- 200g tasty cheese grated
- 50g parmesan cheese grated

## What to do:

- 1) Preheat oven to 180c.
- 2) Slice zucchinis into 1cm round slices (make sure there is enough for everybody).
- 3) Arrange slices of zucchini in a single layer on trays lined with baking paper.
- 4) Drizzle the zucchinis lightly with olive oil, season with salt and pepper.
- 5) Pour crushed tomatoes into a measuring jug.
- 6) Add minced garlic, sugar and finely chopped herbs to tomato and stir.
- 7) Taste tomato sauce, adjust flavour if needed.
- 8) Spoon dollops of tomato sauce over zucchini.
- 9) Layer bread crumbs over tomato, then tasty cheese and finish with parmesan.
- 10) Bake in the oven for 15mins.
- 11) Remove zucchini parmas from the oven and transfer to a serving plate for each table.
- 12) Garnish with torn basil leaves.