

Zucchini-Tomato Fans

Recipe By Joy Devor

familytable

Mishpacha



Cooking and Prep:  35
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Serves:  4

No Allergens

Preference: Parve

Difficulty: Medium

Occasion: Passover

Diet: Vegan, Paleo, Gluten

Free, Low Fat, Low Carb, No

Refined Sugar

Source: Family Table by

Mishpacha Magazine

This recipe is a lot easier to make than it looks. With just a few ingredients, you can create a masterpiece that will delight guests and make your kids want to eat their veggies.

Ingredients (8)

Main ingredients

- 4 small, firm zucchini, about 1 and 1/2 inches (4 cm) in diameter and 6 inches (15 cm) long (1 and 1/4 pounds /570 grams)
- 4 long, narrow plum tomatoes (about 12 oz / 340 grams)
- 4 large cloves garlic, peeled

- 1 teaspoon salt
 - 1/2 teaspoon black pepper
 - 1/4 teaspoon each dried basil, oregano, and thyme
 - dash of rosemary (*optional*)
 - 2 tablespoons **Bartenura Virgin Olive Oil**
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Start Cooking

Make the Fans

1. Preheat oven to 400 degrees Fahrenheit (200 degrees Celsius).
2. Cut each tomato lengthwise into four slices and set aside. Trim the stem end of the zucchinis (the bumpy end). You can leave a little on if you like the look. Then, starting at the flower end (the flat end), slit 1/4-inch (.6-cm) slices down each zucchini lengthwise, leaving the slices attached at the stem end so they open into a fan. Each zucchini should have four slits.
3. Arrange the zucchini side by side in a roasting pan with enough space so each one can be fanned out (they won't open very much until they're baked). Place a slice of tomato in each slit to create a fan with alternating segments of zucchini and tomato.
4. Cut each garlic clove lengthwise into eight thin slices, and slide the slices into the fans, one on each side of every tomato slice.
5. Mix the salt, pepper, and herbs in a small bowl. Brush the surface of the fans with oil and sprinkle the herb mixture on top.
6. Bake for 30 minutes, until the vegetables are soft and the tops of the fans are browned nicely. Using a large spatula, transfer the fans to plates and serve immediately.