



FARMHOUSE VEGETABLE GRATIN

with Borlotti Beans and Crunchy Parmesan Topping



HELLO

HERBES DE PROVENCE

A mixture of dried herbs considered typical of the Provence region of southeast France

PREP: 10 MIN | TOTAL: 35 MIN | CALORIES: 594



Zucchini



Red Bell Pepper



Onion, chopped



Garlic



Borlotti Beans



Diced Tomatoes



Herbes de Provence



Panko Breadcrumbs



Parmesan Cheese, shredded



Vegetable Broth Concentrate



Balsamic Vinegar

BUST OUT

- Garlic Press
- Small Bowl
- Strainer
- Salt and Pepper
- Large Oven-Proof Pan
- Olive or Canola oil
- Measuring Spoons

INGREDIENTS

2-person

- Zucchini 320 g
- Red Bell Pepper 190 g
- Onion, chopped 113 g
- Garlic 10 g
- Borlotti Beans 1 box
- Diced Tomatoes 1 can
- Herbes de Provence 1 tbsp
- Panko Breadcrumbs **1** ½ cup
- Parmesan Cheese, shredded **2** ½ cup
- Vegetable Broth Concentrate 1
- Balsamic Vinegar **9** 1 tbsp

ALLERGENS | ALLERGÈNES

Some ingredients are produced in a facility that also processes milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Certains ingrédients sont produits dans des installations qui traitent également lait, la moutarde, les arachides, le sésame, le soya, les sulfites, les noix et le blé.

- 0** Seafood/Fruit de Mer
- 1** Wheat/Blé
- 2** Milk/Lait
- 3** Egg/Oeuf
- 4** Soy/Soja
- 5** Tree Nut/Noix
- 6** Mustard/Moutarde
- 7** Peanut/Cacahuète
- 8** Sesame/Sésame
- 9** Sulphites/Sulfites

*Laver et sécher tous les aliments.



START STRONG

Preheat your broiler to **high** (to broil the gratin). If you don't have an oven-proof pan, transfer your veggies to an 8x8-inch baking dish after Step 3 (before broiling)!



1 PREP Wash and dry all produce.* Cut the **zucchini** into ½-inch cubes. Core and cut the **bell pepper** into ½-inch cubes. Mince or grate the **garlic**. Drain and rinse the **beans**. In a small bowl, combine the **panko**, **Parmesan** and a drizzle of oil. Set aside.



4 ASSEMBLE GRATIN Remove the pan from the heat and top the **veggie-bean mixture** with the **panko mixture**. Broil in the centre of the oven, until the panko topping is crispy and golden-brown, 2-3 min.



2 START VEGGIES Heat a large oven-proof pan over medium-high heat. Add a drizzle of **oil**, then the **onion**. Cook, stirring occasionally, until softened, 4-5 min. Add the **pepper** and **zucchini**. Cook, stirring occasionally, until the veggies soften, 7-8 min. Add the **garlic** and as much **Herbes de Provence** as you like. Cook until fragrant, 1 min.



5 FINISH AND SERVE Divide **vegetable gratin** between plates.



3 COOK VEGGIES Add the **tomatoes**, **beans**, **broth concentrate**, **2 tbsp water** and **1 tbsp vinegar** to the **veggies**. Cook, stirring occasionally, until warmed through, 3-4 min. Season with **salt** and **pepper**.

CRISPY!

The crispy Parmesan topping on this dish is too delightful!