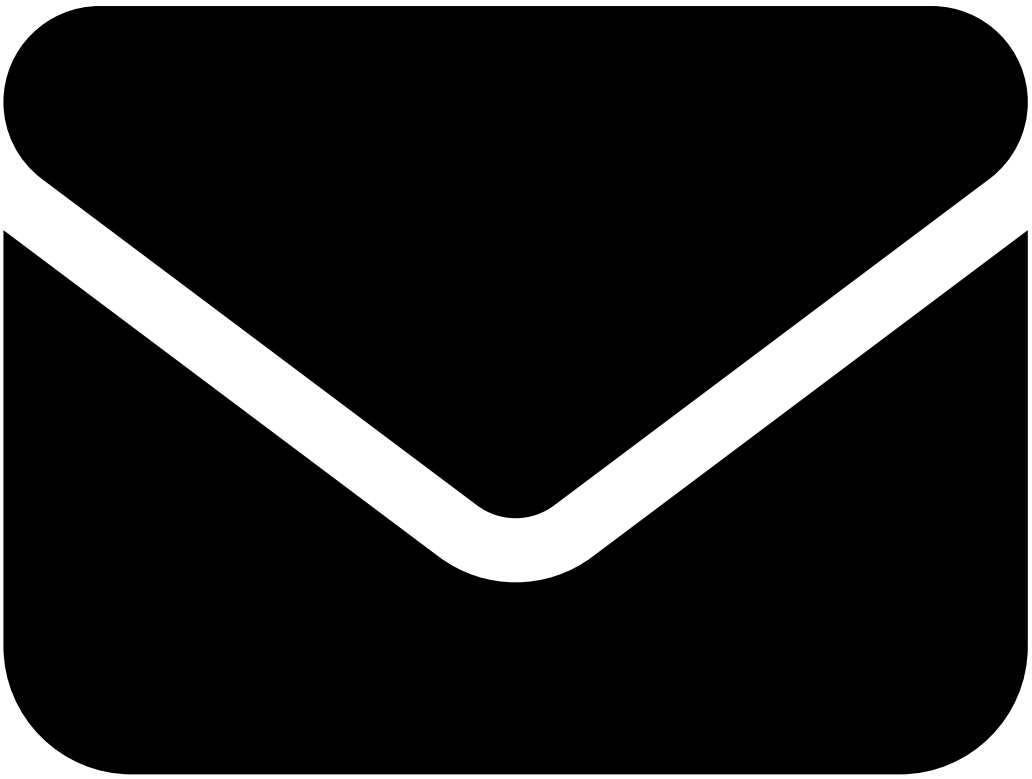
Easy Summer Zucchini and tomato Gratin (Italian side dish)

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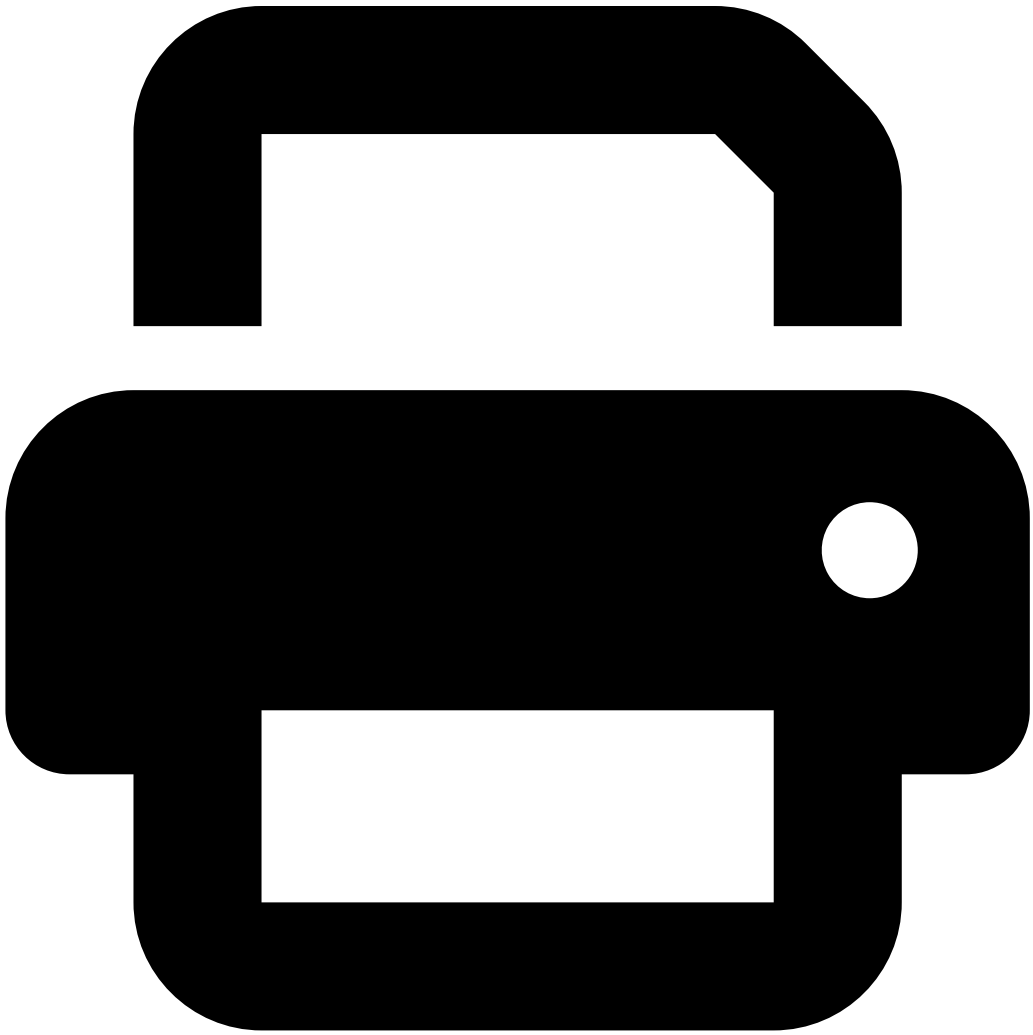
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There is nothing quite like the abundance of a summer garden, and this Summer Zucchini and Tomato Gratin is my absolute favorite way to celebrate fresh seasonal produce, whether homegrown or from you’re local farmers market.
When zucchini and tomatoes are at their peak in summer, this easy Italian-style gratin is one of the best ways to use them. Thin slices of tender zucchini are layered with juicy tomatoes, garlic, olive oil, herbs, and a crispy golden breadcrumb topping that bakes into the perfect rustic side dish.

This is the kind of simple Southern Italian recipe that lets fresh ingredients shine. It pairs beautifully with grilled meats, fish, chicken cutlets, or even a crusty loaf of bread for a light summer dinner.

It’s easy enough for weeknights but beautiful enough to bring to the table for summer gatherings.

Things to know about this Easy Summer Zucchini and tomato Gratin (Italian side dish)

Tips for the Best Zucchini Gratin

- Use ripe summer tomatoes for the best flavor
- Salt the zucchini first so the gratin doesn’t become watery
- Add mozzarella between layers for a richer version
- Use homemade breadcrumbs for extra texture
- Let the dish rest 10 minutes before serving

Why You’ll Love This Zucchini and Tomato Gratin

- Easy and budget friendly
- Uses fresh summer produce
- Crispy golden topping without being heavy
- Naturally vegetarian
- Perfect make-ahead side dish
- Tastes even better with garden zucchini and tomatoes

Storage

Store leftovers in an airtight container in the refrigerator for up to 3 days.

Reheat in the oven at 350°F until warmed through, or enjoy cold or room temperature the next day.

What to Serve With Zucchini and Tomato Gratin

This Italian summer side dish pairs perfectly with:

- Crispy pan- fried chicken cutlets
- Stove top Italian sausage and peppers
- Simple roasted chicken and potatoes
- Fresh crusty 4- ingredient Italian Baguette bread and olive oil

You can also serve it alongside pasta salads or antipasto spreads during summer entertaining.

Frequently Asked Questions

Can I make this ahead of time?

Yes. Assemble the gratin a few hours ahead in a

- **2 to 2.5 quart baking dish**
- Around **11×7-inch** or **9×13-inch** works perfectly

and refrigerate until ready to bake.

Can I add cheese?

Absolutely. Fresh mozzarella, provolone, or fontina work beautifully.

Is this similar to ratatouille?

It has a similar rustic vegetable style, but this version is simpler and more traditionally Italian with breadcrumbs and Parmesan.

Final Thoughts

This easy summer zucchini and tomato gratin is one of those classic Italian side dishes that proves simple ingredients can create incredible flavor. Crispy on top, tender underneath, and packed with fresh summer produce, it’s the perfect recipe to make all season long.

Easy Summer Zucchini and Tomato Gratin (Italian Side Dish)



A simple Italian zucchini and tomato gratin baked with fresh summer vegetables, garlic, herbs, Parmesan cheese, and a crispy golden breadcrumb topping. Perfect as an easy summer side dish.

- 3 medium zucchini, thinly sliced
- 3 large ripe Roma tomatoes, sliced
- 2 cloves garlic, minced
- 1 cup Italian breadcrumbs
- 1/2 cup grated Parmigiano Reggiano
- 3 Tbsp olive oil, plus more for drizzling
- 2 Tbsp. chopped fresh basil
- 2 Tbsp. chopped Italian parsley
- Salt and pepper to taste

1. **. Prepare the vegetables**

   Preheat the oven to 400°F.

   Slice the zucchini and tomatoes into thin, even rounds. Lightly salt the zucchini and let it sit for about 10 minutes to release excess moisture. Pat dry with paper towels.

2. **Assemble the gratin**

   Grease a baking dish with olive oil.

   Layer the zucchini and tomatoes slightly overlapping throughout the dish. Sprinkle garlic, basil, parsley, salt, and pepper between the layers.

3. **Add the topping**

   In a small bowl, combine the breadcrumbs, Parmigiano Reggiano, and olive oil until evenly coated.

   Sprinkle the breadcrumb mixture over the vegetables and drizzle lightly with extra olive oil.

4. **Bake**

   Bake for 30–35 minutes, or until the vegetables are tender and the top is golden brown and crispy.

   For extra color, broil for 1–2 minutes at the end.

   Serve warm or at room temperature.

Side Dish
Italian
zucchini tomato bake Italian side dish