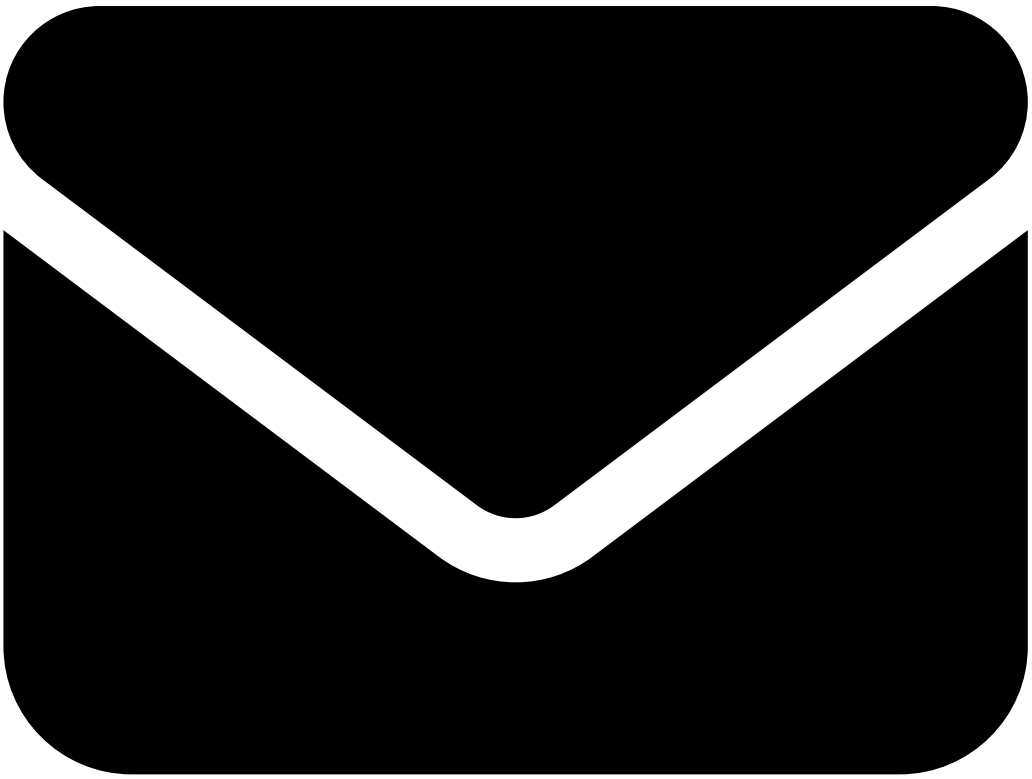
Summer Tomato Zucchini Bake

Summer Tomato Zucchini Bake

This post may contain affiliate links, that help support this blog. If you make a purchase through these links, I may earn a commission—at no cost to you. For more information read my disclosure policy.

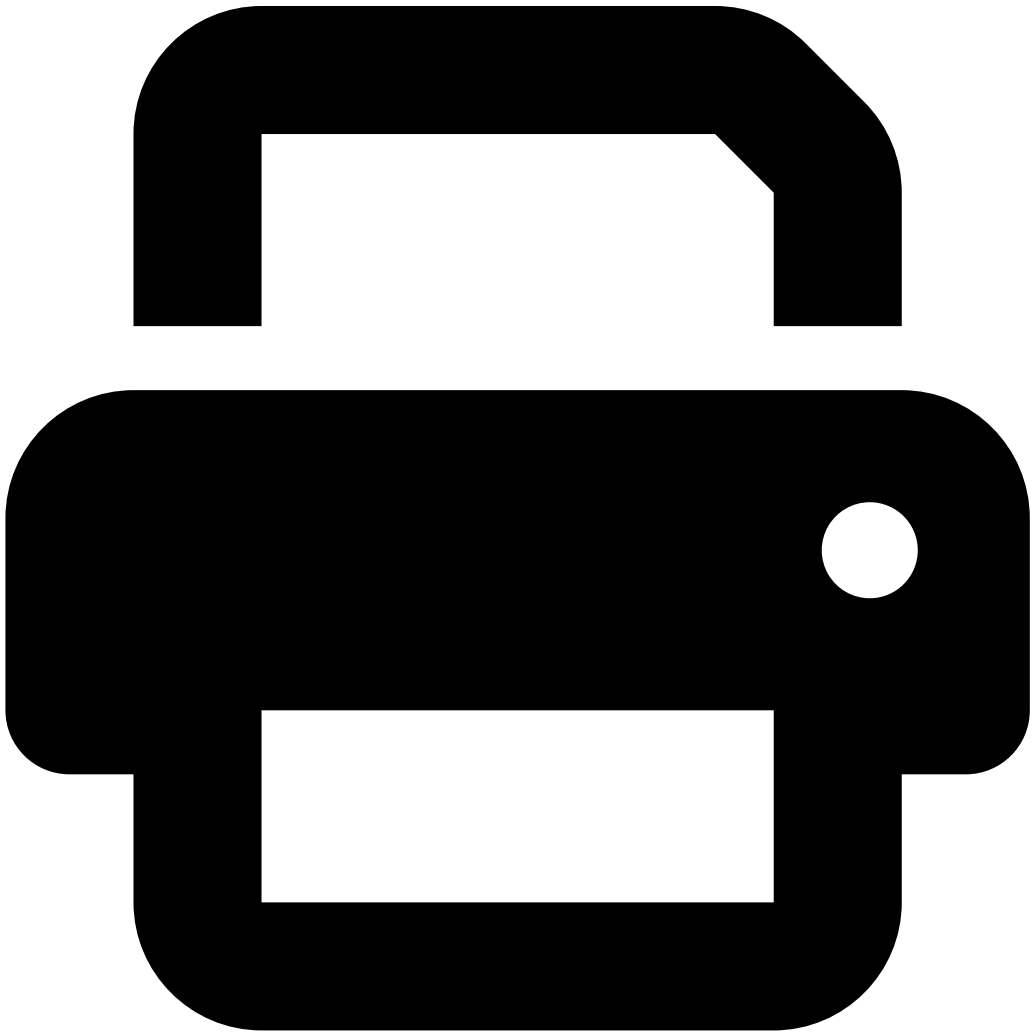









SMS



Here we are it’s the middle of June and my garden is starting to buzz not only with bees, but with zucchini and tomatoes, so at this time of year Am always thinking of new ways to use them.
Introducing Summer Tomato Zucchini Bake, layered with cheese, marinara and just picked ingredients from the garden. It’s easy to plant and grow the ingredients for this easy recipe, but if you don’t have a garden store bought works.

I love the idea of being able to go in the garden and pick a tomato or herbs for a recipe. In all the restaurants we always found a spot for herbs, even if they were mixed in with the red geraniums.

Okay, so back to the recipe it’s an easy recipe that uses few ingredients, is prefect for this time of year when the tomatoes and zucchini are at they’re peak, and your family and friends are going to love it!!!

How To Make Summer Tomato Zucchini Bake

Making this Summer Tomato Zucchini Bake is easy and the prep is super quick. Start by washing and slicing the tomatoes and zucchini, I sliced the zucchini in round shapes about 1/2 inch thick you can slice them length wise if the shape fits your casserole dish better.

If your using store bought zucchini bigger is not necessarily better, the bigger ones tend to have more seeds and less flavor, choose small to medium size ones with a shiny unblemished skin.

Layer the ingredients in the same way you would a lasagna, beginning with the marinara and ending with the cheese.

I used my homemade marinara you can use whatever you like, but if you would like to make your own, here’s how, in a large pot with 2 tablespoons each of butter and olive oil saute 1 bunch of chopped Italian parsley, 1 onion and 2 tablespoons of garlic until tender and just beginning to brown then add 2 15 oz. cans chopped tomatoes, 2 cans tomato sauce and 1 can of water simmer covered 2 hours add 1 bunch chopped basil last 15 minutes.

This marinara sauce was a staple in the restaurants and now in my home kitchen this one sauce is the beautiful beginning of many delicious recipes. Both the marinara and the Tomato Zucchini Bake can be frozen for ready made meals.

If you make these recipes please leave me a comment and don’t forget to tag me on Instagram, hearing for you is my favorite part!!!

Summer Tomato Zucchini Bake



Layers of fresh zucchini, ripe tomatoes, and melty Parmesan are baked until tender and golden for a simple Italian side dish that's fresh, comforting, and full of garden flavor.

- 1 green and yellow zucchini
- 2 tomatoes
- ½ onion finely chopped
- 2 cups prepared marinara
- 1 cup shredded mozzarella
- 1 cup grated parmesan
- 2 tbsp olive oil
- 1 tbsp each garlic, Italian parsley, thyme and oregano
- Salt and pepper to taste

1. Slice the zucchini in medium thick rounds
2. Slice the tomatoes
3. In a bowl mix the herbs with the onion, salt, pepper, olive oil and 1/3 cup of the parmesan
4. Toss the tomatoes and zucchini in the olive oil mixture
5. In a small casserole dish (8 x 8) beginning layer the tomatoes, zucchini, cheeses and marinara sauce, beginning and ending with the marinara sauce
6. Bake covered at 375 for 30 minutes uncover and bake an additional 15 minutes