

Gratin of Red and Yellow Peppers and Tomatoes

Servings : 10

Amount	Measure	Ingredient - Preparation Method
1 1/2	pounds	red bell peppers (3) - halved lengthwise
1 1/2	pounds	yellow bell pepper (3) - halved lengthwise
5	tablespoons	extra virgin olive oil
1	tablespoon	fresh thyme - chopped
1/2	cup	flat leaf parsley - chopped
1/2	teaspoon	fresh lemon zest - finely grated
1 1/2	teaspoons	salt
1/2	teaspoon	fresh rosemary - finely chopped
3/4	teaspoon	black pepper
3 1/2	cups	baguette (1 loaf) - 1/2" cubes
1	ounce	parmigiano-reggiano (1/2 cup) - finely grated
4	large	yellow tomatoes (2 lb) - cored and cut into 5 slices
4	large	red tomatoes (2 lb) - cored and cut into 5 slices

Preheat broiler.

Arrange bell peppers, cut sides down, in a shallow baking pan.

Broil 4 to 5 inches from heat until blackened and beginning to soften, about 15 minutes.

Cover pan tightly with foil and let stand, covered, until cool enough to handle, 10 to 15 minutes. Peel peppers and cut lengthwise into 1/2" wide strips.

Put oven rack in middle position and preheat oven to 400. Lightly oil 13x9 gratin dish.

Stir together parsley, thyme, rosemary, zest, salt and pepper in a bowl. Toss bread cubes with cheese and oil in another bowl.

Arrange half of tomatoes in gratin dish, overlapping slices and alternating colors, then spread half of pepper strips on top. Sprinkle with half of herb mixture and 2 cups bread mixture. Repeat, ending with bread mixture.

Bake until vegetables are bubbling and topping is golden brown, 35 to 45 minutes, covering with foil if bread browns too quickly.

Cool to warm or room temp.