

Herbed Summer Squash and Potato Torte

Adapted from Smitten Kitchen

Ingredients

- 2 bunches green onions, thinly sliced, divided
- 2 cups grated Parmesan cheese, plus extra for the top
- ¼ cup all-purpose flour
- 2 tbsp. chopped fresh thyme leaves (can substitute dried or ground thyme, but use less)
- 2 scant tsps. salt
- 1 ½ tsp. ground black pepper
- About 4 pounds Yukon Gold potatoes, peeled, cut into 1/8-inch-thick rounds
- About 1 ½ pounds summer squash, cut into 1/8-inch thick rounds
- 3 tbsp. cup oil

Directions

- Preheat oven to 375 F. Butter a 13" x 9" baking dish. Set aside 1/2 cup sliced green onion. Toss remaining green onions, cheese, flour, thyme, salt, and pepper in a bowl.
- Layer about 1/3 potatoes in bottom of dish, overlapping slightly. Cover with about 1/2 squash, overlapping slightly. Drizzle with 1 tbsp. oil. Sprinkle on 1/3 cheese mixture. Repeat with 1/3 potatoes, 1/2 squash, 1 tbsp. oil, and 1/3 cheese mixture. Cover this with remaining potatoes, 1 tbsp. oil, and remaining cheese mixture plus extra cheese to taste.
- Cover dish with foil and bake, covered, until potatoes are tender, 50-60 minutes. Remove foil and bake an additional 10-20 minutes, until nicely browned. Sprinkle with reserved green onions.