



CRAZY COURGETTES

Gilthill Primary School, Nottingham

Gilthill's 'crazy courgette' recipe caught the eye of judges in our 'Wonky Veg' recipe competition, who liked their quirky take on a traditional recipe using lots of produce grown in the garden – the judges also thought it sounded rather tasty too!

INGREDIENTS:

- 4 home grown courgettes, sliced
- 4 large tomatoes, sliced
- Large handful torn basil
- Thyme leaves
- Salt & pepper
- 300ml Alpro yoghurt
- 3 cloves garlic
- 2 red onions, sliced
- 50g grated cheese

METHOD:

1. Fry the courgettes and season.
2. Add the onions, garlic and continue to fry.
3. Add the herbs.
4. Layer in a gratin dish with the tomatoes, sprinkle with cheese and pour over the yoghurt.
5. Cover with foil and bake for 30 minutes.
6. Remove the foil and bake for a further 5 minutes.
7. Serve with a fresh salad and garlic bread.

