

# Gardener's Pie

## TOPPING

3 oz (85 g) breadcrumbs  
2 oz (55 g) Cheddar, grated  
1 oz (30 g) walnuts, chopped  
1 oz (30 g) blanched almonds, chopped

## FILLING

3 tablespoons walnut oil  
2 onions, thinly sliced  
3 cloves garlic, minced  
2 lbs zucchini (900 g courgettes), cut into 1/2" (1 cm) slices  
1 lb (450 g) tomatoes, chopped (with their juice) OR 15-oz can (400 g tin) chopped tomatoes  
2 tablespoons tomato paste (purée in the UK)  
4 basil leaves, chiffonade  
salt and pepper

Preheat oven to 350° Fahrenheit (180° Celsius). Combine topping ingredients in a large mixing bowl and set aside.

Heat the walnut oil over medium-high heat in a large skillet. Add the onions and garlic and cook 5 minutes, turning heat down to avoid browning.

Stir in zucchini, tomatoes, tomato paste, and basil leaves. Bring to a boil and cook 5 minutes. Season to taste with salt and pepper.

Pour filling into a 2-quart (2-liter) casserole. Sprinkle topping mixture over the vegetables and bake 30 minutes.

Serves 4

**NOTE:** To make ahead, refrigerate topping separately. Then, put the filling in a two-quart (two-liter) baking dish, cover, and refrigerate. To bake, put uncovered dish with filling in oven, bring to 350°, then top with topping and return to oven to bake for half an hour. If you'd like to only bake part of the recipe at one time, divide into smaller baking dishes. The filling can be frozen.