**Zucchini & Herb Gratin**

A creamy, cheesy gratin with layers of zucchini and fresh herbs.

**Ingredients**:

• 3 zucchinis (thinly sliced) Seeds removed if they are big.

• 1 cup heavy cream (or coconut cream for vegan)

• 1 tbsp fresh thyme (chopped)

• 1 tbsp fresh rosemary (chopped)

• 1 tbsp fresh chives (chopped)

• ½ cup shredded mozzarella (use vegan cheese if desired)

• Salt and pepper to taste

**Method**:

1. Preheat oven to 190°C. Grease a baking dish.

2. Layer zucchini slices in the dish. Season with salt, pepper, and herbs between layers.

3. Pour cream over the zucchini and sprinkle with cheese.

4. Bake for 30-35 minutes until golden and bubbly.