



What is a tian? It's a casserole with aesthetic flair! Named for the French Provençal earthenware dish that goes from oven to table, it's filled with layered, overlapping vegetables, baked in the oven, and can be served as a main or side dish. Minimalistic, vegetable-forward dishes like tians are quintessential French fare.

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Savory Vegetable Tian

1 white potato, sliced
1 sweet potato, sliced
1 medium onion, sliced
1 red or yellow beet, sliced
1 zucchini, sliced
1 yellow squash, sliced

1 roma tomato, sliced
1 teaspoon garlic powder
1 teaspoon sea salt
1 teaspoon freshly ground black pepper

Preheat oven to 375°F.

Purchase all vegetables with size in mind so that all the slices are relatively the same diameter.

Cut into ¼ inch slices/ discs.

In a large bowl toss all the slices with olive oil, garlic powder, sea salt and black pepper.

Arrange all the slices of alternating vegetables like a stack of coins on their sides, shingle to overlap slightly, spiraling from the outside of the casserole dish to the center.

Place covered casserole into the oven and bake for 1 hour uncovering half way through.

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