

BRIAM

Greek style roasted vegetables

INGREDIENTS

3 medium-size potatoes,
peeled and sliced into
1/8" round slices
2 to 3 zucchini sliced in
1/4" rounds
Salt and pepper
2 tsp oregano
1 tsp dried rosemary
1/2 c chopped parsley
4 garlic cloves minced
Extra virgin olive oil
1 28-oz canned diced
tomatoes with juice
1 large red onion, thinly
sliced

DIRECTIONS

Preheat oven to 400 degrees F. Place rack in the middle.

Place sliced potatoes and zucchini in a large mixing bowl. Season with kosher salt, pepper, oregano, and rosemary. Add fresh parsley, garlic, and a generous drizzle extra virgin olive oil. Toss to make sure the vegetables are well coated with the EVOO and spices. Grab a large round pan or skillet. Pour 1/2 of the canned diced tomatoes in and spread to cover the bottom of the pan.

Arrange the seasoned potatoes, zucchini, and sliced onions in the pan in rows following the shape of the pan and alternating directions. Pour any remaining extra virgin olive oil and garlic mixture left in the mixing bowl over the veggies and top with the extra diced tomatoes from your can. Cover the pan with foil and bake for 45 minutes.

Remove foil and bake uncovered for another 30-40 minutes or until the veggies are soft and charred and most of the liquid has evaporated.

Remove from oven. Serve warm or at room temperature.

