

Greek Tomato and Potato Bake

Equipment	Ingredients
Large ovenproof pot with lid	½ cup olive oil
Knives	1 large onion, finely chopped
Measuring cups	3 tablespoons crushed garlic
Measuring spoons	1 cup diced tomatoes
Chopping board	4 large potatoes, peeled
Vegetable peeler	Salt and pepper to taste
Mixing spoon	Flat leaf parsley to garnish

How TO MAKE IT:

- 1 Preheat the oven to 180oC.
- 2 Heat the oil in a large pot. Fry the chopped onion and garlic for 5 minutes, or until softened and just starting to brown. Add the tomatoes to the pot, season and cook for 1 minute.
- 3 Cut the potatoes into wedges. Add to the pot, stirring well. Cook for 10 minutes. Season again with salt and pepper, and cover with a tight-fitting lid.
- 4 Place the covered pot (ensure this is oven proof) on the middle shelf of the oven and cook for 45 minutes to 1 hour. Garnish with a few sprigs of fresh flat leaf parsley.

