

# *Kim's Cookology!*

## **Roasted Veggie Briami**

Briami is Greece's version of ratatouille, with the only difference being that it almost always has a base of potatoes, zucchini and olive oil. Crumbled with a little feta cheese on top and it's a truly Mediterranean vegetable stew!

### Ingredients:

2 medium potatoes, cut in slices

1 c. cherry tomatoes

1-2 eggplant, cubed

1-2 zucchini, cubed

1 red pepper, cubed

1 medium red onion, cubed

2 cloves garlic, chopped

1 Tbsp tomato paste

Approximately  $\frac{1}{2}$  c. extra virgin olive oil

Approximately  $\frac{1}{2}$  c. water

1 Tbsp dry mint (Optional)

1 Tbsp oregano

1/8 c. chopped fresh parsley

Salt and pepper to taste

Preheat oven to 350F. Wash and lightly scrub potatoes and slice into thin slices. Cut zucchini, egg plant, pepper and onion into 2 inch pieces. Pour all vegetables into a large bowl. Add garlic, mint, parsley ad oregano. Mix well. Mix tomato paste with 1 Tbsp water and add to vegetable mix. Add  $\frac{1}{2}$  c. olive oil, mix toss vegetables with a wooden spoon, or better still, with your hands. Season to taste with salt and pepper.

Transfer vegetable mixture to a shallow baking dish, arranging vegetables in a single layer. Pour  $\frac{1}{2}$  cup of water into corner of pan, be careful not to pour directly onto vegetables. (You don't want the vegetables to steam – the water is so that they don't stick to the bottom of the dish). Tilt baking dish to distribute water.

Cover dish with aluminum foil and roast vegetables for about 1 hour. Check vegetables to see if they are cooked (you should be able to stick a fork in easily). Add more water if vegetables seem a dry. When vegetables are cooked, remove foil and roast for an additional 30 minutes until potatoes are turning golden brown. Remove from oven, crumble feta cheese over top and serve. (Can also be served cold as a roasted veggie salad).

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