

Vegetable Casserole



Ingredients

- 2 large carrots, peeled and sliced diagonally
- 1 medium yellow onion
- 1 pound yellow squash
- 1 pound zucchini
- 2 large russet potatoes
- 2 large vine tomatoes, sliced thin
- 4 Tbsp olive oil
- 2 garlic cloves, minced
- 1 Tbsp oregano
- Salt and pepper
- ½ cup shredded parmesan cheese

Directions:

1. Preheat oven to 375 degrees.
2. Slice the onion in half and cut into small strips. Combine the onion, garlic, ½ Tbsp of oregano, and 1 Tbsp of oil in a medium skillet. Cook on medium heat for 5 minutes.
3. Transfer the onion mixture into the bottom of a round baking dish.
4. Thinly slice unpeeled potatoes, zucchini, tomatoes and squash. Arrange the squash, tomatoes, carrots, zucchini and potatoes upright around the dish. Should form a circle design into the center.
5. Pour 2 Tbsp of oil and ½ Tbsp of oregano onto the vegetables. Sprinkle generously with salt and pepper.
6. Cover with foil and bake for 30 minutes.
7. Remove from oven, pour one more Tbsp of oil onto the vegetables. Recover for 10 minutes.
8. Remove from oven and add parmesan cheese. Continue to cook for 20-25 minutes until potatoes are tender.
9. Serve and enjoy!

*Yield 10 servings, serving size: 1 serving. Calories: 159.
Fat: 7.5 g. Cholesterol: 6 mg. Sodium 110 g. Carbohydrates: 21 g.
Fiber: 3.2 g. Sugar: 4 g. Protein: 5 g.*

**These facts may vary based on size, amount, and brand use. This information is only a guide.*