



### ***Recipe for-***

#### **Easy Veggie Recipe: Summer Veggie Casserole**

When summer's vegetables are abundant use them in a simple layered casserole filled with nutrition and good taste. Feel free to experiment with similar veggies of your choice. This recipe makes a wonderful side dish large enough for a family or to share at a gathering of friends and family.

#### **Ingredients:**

2 potatoes  
2 tablespoons olive oil  
Sprinkle of your favorite all-purpose seasoning  
1 green or red pepper  
1 medium onion  
1 clove garlic, chopped  
1 teaspoon dried blended herbs  
2 tomatoes  
1 zucchini  
2 tablespoons olive oil  
Grated parmesan cheese

#### **Preparation steps:**

Preheat oven to 350 degrees.

Scrub and slice potatoes. Lightly coat an 8-inch square pan with olive oil. Arrange the potatoes on the bottom of the baking dish. Sprinkle with your favorite seasoning.

Cut pepper into ½ inch pieces. Cut onion into ¼ inch slices. Place peppers, onion & garlic in bowl and toss with dried herbs. Layer the pepper mixture on potatoes.

Cut tomatoes into ¼ inch slices. Layer on top of the peppers. Cut zucchini in to ¼ inch slices, and place on top of the tomatoes.

Drizzle with olive oil, and cover with parmesan cheese. Cover the casserole and bake for 40 minutes, then uncover and bake at 425 degrees for an additional 20 minutes.

Serve hot out of the oven as a side dish! Enjoy!