



BAKED VEGETABLE MEDLEY

(Briam)

Briam is a summer favorite. The whole garden seems to be in this beautiful, colorful dish.

1/2 cup Krinos Extra Virgin Olive Oil
3 medium onions, peeled, halved and sliced
2-3 garlic cloves, peeled and minced
2 pounds medium potatoes, peeled and sliced into 1/4-inch rounds
2 pounds large zucchini, sliced into 1/3- inch rounds
2 large green or red bell peppers, trimmed, deseeded and cut into thin rounds
Salt, freshly ground black pepper, to taste
1 1/2 cups coarsely chopped plum tomatoes, drained of their juices
1/2 cup fresh chopped parsley
1 teaspoon Krinos Oregano
Water

Preheat oven to 350°F.

Heat 2 tablespoons olive oil in a large, heavy skillet and sauté the onions and garlic for five minutes.

In a large shallow baking pan, place all the sliced vegetables in one overlapping layer, alternating between each. Season with salt and pepper, and sprinkle with the sautéed onions and garlic. Pour the tomatoes evenly over the layered vegetables, season with parsley and oregano, and add the remaining olive oil. Add enough water to come half way up the vegetables. Bake for 1 - 1 1/2 hours, or until all the vegetables are tender.

Yield: 6 servings