

Apulian Style Baked Potatoes, Onions and Tomatoes

Category: Vegetable

Servings: 6

Rating: 10

Source: Food & Wine Magazine

Description:

Ingredients:

olive oil	1/4 c. plus oil for brushing
pepper	1/2 t.
salt	1/2 t.
oregano	1 1/2 t. chopped or 1/4 t. dried
parmesan cheese	3/4 c., freshly grated
tomatoes	1# firm, ripe seeded 1/3" dice (2 cups)
onion	2 c. sliced thinly
baking potatoes	2, cut 1/4" thick

Instructions:

1. Combine all with 1/2 cup water. Toss well.
2. Oil a 9 x 13" baking pan. Put mixture in pan and drizzle more olive oil over top.
3. Bake on top rack of oven at 400 turning potatoes every 20 minutes for 1 hour. Rest 10 minutes.