

# **Greek traditional roasted vegetables with basil and local herbs**

*Preparation time: 20'*

*Baking time 45'*

## **INGREDIENTS: (For 6 servings)**

- 4 medium eggplants
- 4 medium zucchinis
- 4 ripe tomatoes
- 2 dry onions,
- 4 potatoes
- 2 cloves of garlic
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- 20 ml olive oil
- half a bunch of chopped parsley
- 3-4 sprigs of basil
- 200 ml of water
- Salt Pepper,

## **METHOD:**

- Cut our vegetables into thick cubes except for 2 tomatoes
- Preheat the oven to 200C degrees
- We place our vegetables mixed in a deep pan
- Put the 2 tomatoes with the garlic and olive oil in the blender and puree
- Chop the parsley and basil and add to the sauce
- Pour the sauce with our herbs in the pan
- Season with salt and pepper and mix

- Pour over the water
- Wet a piece of parchment paper the size of the pan and cover
- Close either with a lid or with aluminum foil
- Place the pan in the oven and bake covered for half an hour and then uncover (baking 45 minutes to 1 hour)

**Tips:**

1. We can also add freshly cut mint
2. Must be accompanied by Greek Feta