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