

# Antonella's Kitchen

*taste the culture!*



## Pepper and potato casserole

*Batch cooking*

*prep. time* 10 minutes

### Ingredients

- 6 peppers
- 2 large potatoes
- 20 black olives, stoned
- 2 large carrots
- 2 tins chopped tomatoes
- 1 clove of garlic (or half an onion)
- 3 tbsps. extra virgin olive oil
- Seasoning

### Method

1. Peel the potatoes and chop into big chunks. Put aside
2. Cut the peppers in strips, discarding the seeds. Put aside
3. Peel and chop the carrots into chunks. Put aside
4. In a big saucepan, warm up the olive oil and brown the garlic. Remove once browned (you can substitute the garlic with half a white onion, thinly chopped).
5. When the garlic or onion is brown add the vegetables. Stir to coat them with oil.
6. Add the tinned tomatoes, then the olives. Stir the vegetables together. Cover and let simmer for 30 minutes.
7. Add the seasoning. Continue to simmer until the vegetables are tender.
8. Let cool off before dividing the pepper and potato casserole into batches.

*Notes* \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_