

POTATO, AUBERGINE AND TOMATO BAKE



Serving: 4

Cooking Time: Not Specified

Prep Time: 20 min

INGREDIENTS

- 10ml (2 tsp) fresh thyme

- 10ml (2 tsp) fresh oregano
- 20ml (4 tsp) fresh flat-leaf parsley
- 4 garlic cloves, finely chopped
- 45ml (3 tbsp) fresh breadcrumbs
- 30ml (2 tbsp) Parmesan, freshly grated
- 3 potatoes, peeled and sliced
- 2 aubergines, sliced
- 2 tomatoes, sliced
- 1 red onions, sliced
- Salt and freshly ground black pepper, to taste
- 125ml (½ cup) dry white wine
- 60ml (¼ cup) extra virgin olive oil

INSTRUCTIONS

Preheat the oven to 200°C. Mix all of the herbs, garlic, breadcrumbs and Parmesan well together. Put the potatoes, aubergine, tomatoes and red onion alternatively into a baking dish and sprinkle evenly with the Parmesan mixture. Season for taste. Pour over the wine and drizzle with the oil. Bake until the potatoes is cooked and the dish is golden, about 40 minutes.