

# Tiella del Sud - Potatoes, Peppers and Tomatoes

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## Servings: 6

1. Wash potatoes well and slice thin. Cut peppers lengthwise and remove cores and seeds. Slice into strips about 1/2-inch wide. Core tomatoes and slice horizontally about 1/4-inch thick, reserving juice.
2. Use some of the olive oil to grease bottom of gratin dish large enough to contain all ingredients to a depth of about 2 inches. In dish, arrange a layer of potatoes, a layer of peppers and a layer of tomatoes. Season with salt and pepper and sprinkle with garlic, basil and oregano. Continue layering until all ingredients are used up. Pour reserved juice from tomatoes over mixture. Drizzle with remaining olive oil. Bake in preheated 400°F oven for about 45 minutes, or until potatoes are tender. If mixture appears too dry, add a few tablespoons water as it cooks. Remove from oven and allow to cool for about 5 minutes before serving.

- 1 pound boiling potatoes
- 2 whole bell peppers, red, orange, yellow
- 3 large tomatoes, red, ripe
- 1/4 cup extra virgin olive oil
- Salt and freshly ground black pepper to taste
- 3 large garlic cloves, peeled, coarsely chopped
- 10 whole fresh basil leaves, coarsely chopped
- 2 teaspoons dried oregano, or more if desired

*Per Serving (excluding unknown items): 168 Calories; 9g Fat (48.0% calories from fat); 2g Protein; 20g Carbohydrate; 3g Dietary Fiber; 0mg Cholesterol; 8mg Sodium; 3g Total Sugars; 0mcg Vitamin D; 24mg Calcium; 1mg Iron; 515mg Potassium; 59mg Phosphorus. Exchanges: .*

**Carolyn T's Blog: [tastingspoons.com](http://tastingspoons.com)**