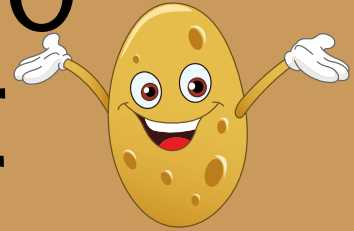


# Bestwood



## Clevercooks

# MEDITERRANEAN POTATO BAKE



## INGREDIENTS

- 800g salad potatoes, thickly sliced
- 50g pine nuts, chopped
- 1 tsp olive oil

### Swappable or optional

- 1 courgette, sliced
- 1 aubergine, sliced
- 1 red pepper, deseeded and sliced
- 1 yellow pepper, deseeded and sliced
- 1 tbsp red pesto (optional)

## PREP TIME

- Prep | 10 m
- Cook | 25 m
- Ready in | 35 m
- Serves 4

## PROCEDURE

- 01** Preheat the oven to 200C/180C fan/gas mark 6.
- 02** Put the potatoes, chopped vegetables and pine nuts in a large roasting tin. Drizzle with the oil and toss to coat. Bake for 20 minutes, or until tender.
- 03** Add the pesto ( if using,) and bake for another 5 minutes. Serve immediately.

*Swap in veg like chopped broccoli, a few mushrooms or whatever you have! Remember, you can always swap fresh vegetables for tinned or frozen.*