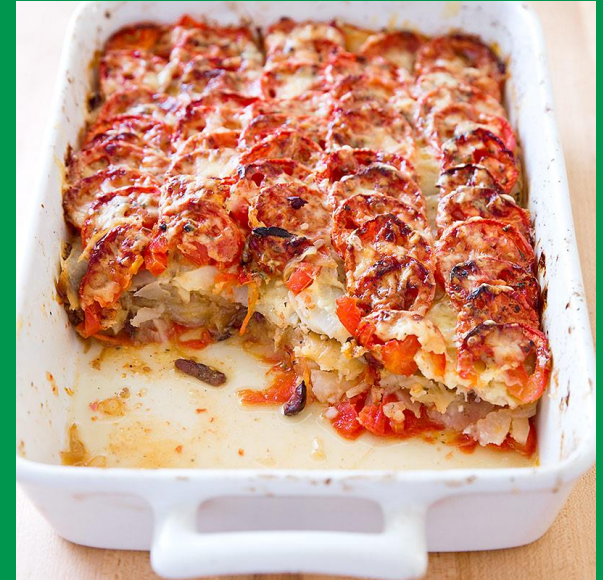




Potato & Tomato Casserole

INGREDIENTS:

- fc 1 tbsp olive oil
 - 4 baking potatoes
- fc 1 (14.5 oz) can diced tomatoes, drained
- fc 1 (29 oz) can tomato puree
 - 1 large white onion, thinly sliced
- fc 1 cup shredded provolone cheese
- fc 1 cup grated parmesan cheese
 - 1 tsp oregano
 - 1 tsp basil
- fc Salt and black pepper to taste
- fc 2 tbsp. butter



INSTRUCTIONS:

Preheat oven to 350°F. Grease a 13x9 inch baking dish with olive oil. Peel and slice potatoes 1/4 inch thick. In a bowl combine diced tomatoes and tomato puree. In prepared baking dish arrange potatoes, tomato mixture and onion in layers; sprinkle each layer with cheeses and seasonings. Dot with butter. Cover with foil and bake for 30 minutes. Remove foil and continue baking for 20 minutes, or until vegetables are tender and top is browned.