Main dishes / Italy

Potato gratin with sweet pepper and green beans · Italy

Thin potato slices and two vegetables baked in a creamy, Italy-inspired sauce.

Time 55 min **Servings** 4

What you'll need.

- ☐ 700 g peeled potatoes
- ☐ 350 g sweet pepper
- ☐ 250 g green beans
- ☐ 300 ml cooking cream
- ☐ 100 ml low-salt vegetable stock
- ☐ 15 ml neutral cooking oil
- ☐ 15 ml extra virgin olive oil
- ☐ 2 g dried oregano
- ☐ 10 g fresh basil
- ☐ salt and pepper to taste

Let's make it.

01 Heat the oven to 190°C. Thinly slice the potatoes and cut the vegetables into small pieces.

02 Parboil the potato slices for eight minutes. Cook the vegetables separately until almost tender, then drain everything.

03 Oil a baking dish. Mix the cream or coconut milk with the stock and listed flavourings.

04 Arrange the potatoes and vegetables in the dish, then pour the mixture evenly over them.

05 Bake for about thirty minutes until bubbling and golden, with completely tender potatoes. Rest for five minutes.

AI-developed, not kitchen-tested.

Recipe & provenance DVS Recipe Studio / DVS Recipe Studio · AI-developed variation / CC0 1.0.
Original recipe and attribution CC0 1.0
recipes.dvs-services.be / studio-it-03-06-276c7e5