

Becky Makes...

## Vegetable Layer Bake

150ml Olive Oil

500g New Potatoes, cut into 5mm thick slices

400g Carrots, sliced lengthways

3 sticks Celery, washed and cut into 1cm long pieces

1 large Leek, washed and sliced thickly

1 large Onion, sliced

5-6 Garlic Cloves, peeled and crushed

300g Sprouting Broccoli, washed and trimmed

4 large or 6 medium-size Tomatoes, sliced thickly

25g Flat Leaf Parsley, roughly chopped

1 teaspoon Dried Thyme

200ml Passata

Salt & Pepper to season

Cook in the oven in a large roasting tin

1. Oven on to Gas mk. 5, 190°C (170°C Fan)

2. Grease the roasting tin with 2 tablespoons of the olive oil

3. Put the potatoes into the bottom of the roasting tin, spread out into a single layer and season with salt and pepper

4. Add the vegetables in layers, starting with the carrots then the onions and garlic, followed by the celery and finally the leek. Season as you go.

5. Distribute the sprigs of broccoli over the vegs then cover with slices of tomatoes and season again.

6. Pour the passata evenly over the tomatoes, then drizzle the rest of the oil all over.

7. Cover the tin tightly with cooking foil and bake for 1½ - 2 hours

8. Serve with a roast chicken, any meat joint or as a tasty vegetarian dish.

For a Demonstration of this recipe find me on YouTube

[Becky Bakes... Vegetable Layer Bake - YouTube](#)

