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## **Potato, Onion & Tomato Casserole**

This dish is great as a vegetarian meal with a side salad or as a side dish for any kind of meat. Serve it with roasted or grilled chicken or with beef. Either way, it is delicious!

This is what you will need for this recipe:

6 Russet potatoes, peeled and sliced into 1/2 inch rounds

1 medium yellow onion, thinly sliced

4 garlic cloves, minced

3 medium tomatoes, chopped

8 white mushrooms, sliced

1 tablespoon dried oregano leaves

1/2 tablespoon dried basil leaves

1 tablespoon tomato paste

1/4 cup water

1 cup grated white fresh cheese (Farmers, Panela, etc.)

Salt & Pepper

Olive oil

Preheat oven to 375 degrees.

Heat a skillet with some olive oil. Add the onions and cook, stirring occasionally until they start browning, about 7 to 8 minutes. Add the garlic and mix well. Cook for one minute until fragrant.

Add the mushrooms, oregano, basil and the tomatoes. Stir well. Move all the veggies aside forming a well in the middle. Place the tomato paste in the well and add the water. Mix well to dilute and then mix with the rest of the vegetables. Bring to a soft boil, lower the heat, and cook for 10 minutes. Season with salt and pepper.

Coat the bottom of a casserole dish with some olive oil. Arrange a layer of potato slices. Pour some of the tomato sauce on the potatoes and arrange a second layer of potatoes on top of that. Cover with the rest of the tomato sauce and top with the grated cheese.

Place the potato casserole in the oven and bake for 45 to 50 minutes, until potatoes are cooked, sauce is bubbling and cheese is melted and browned. Serve and enjoy!