

Vegetarian Potato and Squash Casserole

Olive or coconut oil

2 or 3 baking potatoes, cut into half inch slices

2-3 yellow squash, cut into half inch slices

3-4 large fresh tomatoes, cut into half inch slices

1-2 sweet or yellow onions, cut into quarter inch slices

2-3 T. butter

Salt and pepper to taste

Fresh or dried rosemary

Fresh or dried basil

Preheat oven to 375 degrees. Put olive oil or coconut oil on bottom of casserole dish. The size of your casserole dish depends on how much you want to make.

Cover the bottom of the dish with the slices of potato, season with salt and pepper to taste.

Next, place the squash slices on top of potato. Sprinkle with rosemary.

Next, place tomato slices, sprinkle with dried basil.

Repeat layers until you reach the top of dish. Layer top with onion slices. Dot with the butter.

Bake for one hour or until potatoes are done.

You can substitute squash with zucchini or eggplant slices or add mushrooms.

If you want to make this vegan you can try using ghee or coconut oil.

Recipe by Marcia Kukucka