

Provençal Vegetables

<https://www.magimix.co.uk/recipes/Provençal-vegetables?p=4>

PREPARATION: 20 min

COOKING: 60 min

RESTING: 0 min

DIFFICULTY: 



SERVES 6:

500 g of tomatoes

1 green pepper

1 aubergine

olive oil

8 garlic cloves

2 red peppers

2 courgettes

100 g of black olives

salt, pepper

thyme, basil

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- 1- Preheat your oven to 210 °C (gas mark 6-7).
 - 2- Wash and dry the vegetables. Carefully deseed the peppers. Set aside.
 - 3- Slice the vegetables separately in the midi bowl, using the 4-mm slicing disc.
 - 4- Arrange the sliced vegetables and garlic (unpeeled) in separate layers in an oven dish.
 - 5- Scatter with olives, thyme and snipped basil leaves. Sprinkle generously with olive oil. Season.
 - 6- Bake in the oven, adding a glass of water halfway through to prevent the vegetables from drying out.