Zucchini and Potatoes Provençale

Ingredients

Fresh Tomato Sauce

- 6 to 8 ripe tomatoes, peeled, cored
- 2 Tbsp cornstarch
- 1/3 cup water
- 1/2 cup finely chopped onion
- 2 Tbsp margarine
- 1 tsp salt
- 1/2 tsp dried basil leaves
- 1/4 tsp pepper
- 2 Tbsp chopped parsley

Zucchini and Potatoes

- 1 recipe Fresh Tomato Sauce (see above)
- 2 Tbsp oil
- 1 cup sliced celery
- 1/3 cup sliced green onions
- 1 clove garlic, minced
- 4 large zucchini, cut into 1/2-inch slices (5 cups)
- 4 large zucchini, cut into 1/2-inch slices (5 cups)
- 2 cups diced, peeled potatoes (about 2 medium)
- 1/2 tsp dried oregano leaves
- 1/2 tsp salt

Instructions

Fresh Tomato Sauce

1. Chop tomatoes; measure 4 cups.
2. Place tomatoes in blender container; cover. Blend at medium speed 30 seconds or until liquefied.
3. In a 3-quart saucepan, stir together cornstarch and water until smooth.
4. Add tomatoes, onion, margarine, salt, basil, and pepper.
5. Stirring constantly, [continue cooking until thickened - instructions cut off on card].

Zucchini and Potatoes

1. Prepare Fresh Tomato Sauce (see above).
2. In a large skillet, heat oil over medium heat.
3. Add celery, onions, and garlic; cook 1 minute.

4. Stir in zucchini, potatoes, tomato sauce, oregano, and salt.
5. Cover. Stirring occasionally, cook 20 minutes or until vegetables are tender-crisp.

Yields 6 servings.

FRESH TOMATO SAUCE

- 6 to 8 ripe tomatoes, peeled, cored
- 2 tablespoons cornstarch
- ⅓ cup water
- ½ cup finely chopped onion
- 2 tablespoons margarine
- 1 teaspoon salt
- ½ teaspoon dried basil leaves
- ¼ teaspoon pepper
- 2 tablespoons chopped parsley

Chop tomatoes; measure 4 cups. Place tomatoes in blender container; cover. Blend at medium speed 30 seconds or until liquefied. In a 3-quart saucepan stir together cornstarch and water until smooth. Add tomatoes, onion, margarine, salt, basil and pepper. Stirring constantly

ZUCCHINI AND POTATOES PROVEN-CALE

- 1 recipe Fresh Tomato Sauce (recipe follows)
- 2 tablespoons oil
- 1 cup sliced celery
- ⅓ cup sliced green onions
- 1 clove garlic, minced
- 4 large zucchini, cut into ½-inch slices (5 cups)
- 4 large zucchini, cut into ½-inch slices (5 cups)
- 2 cups diced, peeled potatoes (about 2 medium)
- ½ teaspoon dried oregano leaves
- ½ teaspoon salt

Prepare Fresh Tomato Sauce. In a large skillet heat oil over medium heat. Add celery, onions and garlic; cook 1 minute. Stir in zucchini, potatoes, tomato sauce, oregano and salt. Cover. Stirring occasionally, cook 20 minutes or until vegetables are tender-crisp. Yields 6 servings.

recipecardarchive.com | RCA0006-20260609-0217