

Véronique Bernard's Poêlée de Pommes de Terre et Courgettes

Ingredients

- 2 courgettes
- 4 potatoes
- 2 tomatoes
- 1 red pepper
- 1 onion
- 1 or 2 cloves of garlic
- thyme
- salt pepper
- olive oil

Method

- 1 - Wash and peel the vegs.
 - 2 - Cut all the vegs into small cubes.
 - 3 - Pour the olive oil into a pan and heat.
 - 4 - Brown the onion, garlic, red pepper and stir for 5 minutes.
 - 5 - Then add the courgettes.
 - 6 - Stir.
 - 7 - Add the potatoes .Cover with a lid and cook for 5 minutes.
 - 8 - Add the tomatoes and cook for 15 minutes. Stir from time to time.
 - 9 - Season with salt, pepper and thyme.
- For non-vegetarians, you can brown diced bacon with the onions & garlic.
 - Bon appétit !!