

# Mixed Vegetables Au Gratin

Preparation time: 1 hour / Serves 8



## INGREDIENTS

- 2 1/2 pounds russet potatoes
- 3 stalks Foxy-brand celery
- 3 carrots
- 1 green bell pepper
- 1 red bell pepper
- 2 Tablespoons garlic, minced
- 2 Tablespoons basil, chopped  
(or 2 teaspoons dried basil, crumbled)
- 2 teaspoons rosemary, chopped  
(or 1/2 teaspoon dried rosemary, crumbled)
- 1/4 cup butter, melted or extra-virgin olive oil  
pepper, to taste
- 1 1/2 cups grated Monterey Jack cheese

## PREPARATION

Preheat oven to 400° F. Cut potatoes, Foxy-brand celery, carrots and peppers into 1/2-inch pieces. Combine vegetables with garlic, basil and rosemary in large bowl. Pour butter or oil over mixture and toss to coat. Season with pepper.

Transfer vegetable mixture to 13x9x2-inch glass baking dish. Cover with aluminum foil and bake 30 minutes. Remove foil and continue baking until vegetables are tender and beginning to brown, stirring occasionally, about 20 minutes longer.

Preheat broiler. Sprinkle mixture with cheese. Broil until cheese melts and begins to brown, about 4 minutes.