





Ronnie Bailey's END OF WEEK VEGETABLE CASSEROLE

Filkin based Ronnie's recipe uses 'odds and ends' of vegetables leftover from your last shopping trip. Use a mix of vegetables. 'Tired' vegetables are fine but greens do not work well in this recipe.

Ingredients

- 1 large onion
- 1 tin of chopped tomatoes
- Salt and pepper
- Stock cube
- Small amount of water (if needed)
- Any of the following: Carrots, parsnips, swede, celeriac, leeks, celery, potatoes and sweet peppers (please note: these should not have been previously cooked)

preparation **5 minutes** 

cooking **45 minutes** 

For an Italian flavour,
add garlic and herbs.

For a Mexican touch,
add cumin and chilli.

For Hungarian goulash,
add caraway seeds and
paprika.

For a more filling meal,
add dumplings.

Method

- 1 Pre-heat the oven to 160°C/325°F/gas mark 3.
- 2 Cut up all the vegetables into 2cm pieces.
- 3 Chop and sauté the onions in a casserole dish.
- 4 Add the rest of the vegetables to the casserole dish and sauté for a couple more minutes.
- 5 Add the tin of tomatoes, salt and pepper (to taste) and the stock cube.
- 6 Cook in the oven for about 30 minutes, check and add water if necessary. Then leave for a further 10 minutes.
- 7 Serve with crusty bread. You could also let leftover cheese melt over the top.

