Unforgettable Potato Ragout

NIBBLEDISH CONTRIBUTOR

Ingredients

- potatoes, ~2 per person (as fresh as possible)
- 2 carrots
- 1 small zucchini (optional)
- 2 red onions (white also ok)
- 1 cup mustard (any kind, but no wholegrain; adjust amount according to number of servings and your desired bitterness)
- 200g sour cream (use less for lower fat)
- few slices of bacon (optional)
- caraway seeds
- salt & pepper
- curry
- 1-2 cloves garlic (optional)

Instructions

OK, one real calorie hit! Super hearty meal, make sure there are lots of people to enjoy it. Great party bomb (must go with wine then). Ideal for leftover-sweep on cold winter day.

1. peal off all veggies except potatoes - we want them with skins (not valid if potatoes not fresh)
2. cut potatoes into 5mm-thick (1/5 inch) discs (yes, with skins). roughly cut onions into wedges. cut zucchini and carrots into sticks.
3. spread some olive oil to the casserole or large oven proof heating pan (better use deeper one for there will be a lot of stuff)
4. evenly lay potatoes on bottom
5. lay other veggies on top (and chopped garlic, bacon), sprinkle your favorite

spices and/or herbs - this step is almost free choice, "put all I want/have"

6. mix mustard and sour cream, adding caraway, little salt and pepper, and curry
7. spread mixture over veggies (sprinkle some grated hard cheese like Parmesan if available for added crispness and aroma)
8. put into preheated oven and cook until veggies are soft, everything melts or some nice golden crust forms Enjoy!