**POTATOES PROVENÇAL**

(Serves 4-6 depending on whether it is served as an accompaniment or as a vegetarian dish.)

*Ingredients*

1 kg potatoes, boiled

1 kg tomatoes

3-5 cloves of garlic

½ dl finely chopped fresh basil

½ dl finely chopped parsley

1 tsp dried thyme

1 bay leaf, crushed into smaller pieces

Salt, pepper

2-3 T olive oil

*Instructions*

Slice the potatoes and tomatoes.

Finely chop the garlic and mix it with the basil, parsley, thyme and bay leaf.

Grease an ovenproof dish with olive oil and layer the potatoes, tomatoes and herbs in it. Season with salt and pepper between each layer.

Drizzle olive oil over, cover with aluminum foil and let it sit in the fridge for 1-2 hours.

Bake at 175°C for approximately 30 minutes.