

CASSEROLES

VEGETABLE PIZZA†

(GEMÜSE PIZZA)

- 3 medium potatoes
- 1 cup carrots cut into 1" strips
- 1 cup broccoli florets (frozen or fresh)
- 10 black olives (pitted)
- 5 eggs
- 1/4 cup milk
- 1 tablespoon parsley (chopped)
- salt, pepper, paprika

Wash potatoes, peel and cut into 1/4" slices. Place into boiling water and cook for 10 minutes. Drain and set aside. Place broccoli florets in boiling water, cook for 5 minutes and drain. Place carrots in boiling water, cook for 3 minutes and drain. Grease a deep dish pie pan (8 3/4" X 1 1/4") and place potato slices on the bottom and around the sides. Sprinkle broccoli, carrots and olives evenly over the top. Beat eggs with milk and season with salt pepper and paprika. Pour over the top and bake in a preheated oven at 400° for 35 – 45 minutes until egg mixture is firm. Take out of the oven, sprinkle parsley over the top and serve with salad.

Serves 2

