

Recipe Name: Roasted Potatoes & Zucchini Bake Recipe
In A Creamy Parsley Sauce

Diet Type:

Course: Main Course

Cuisine: Continental

Quantity: 1 bowl



Ingredients

Ingredient	Quantity
• 3 Green zucchini - sliced	4
• 2 Potatoes (Aloo) - boiled firm and sliced	
• 2 cloves Garlic - finely chopped	
• 1/2 cup Britannia Cream Cheese - (I like to use a flavored or herbed cheese)	
• 1 cup Hung Curd (Greek Yogurt)	
• Parsley leaves - small bunch	
• 1 cup Feta Cheese - crumbled	
• 1/2 cup Parmesan cheese - grated	
• Salt and Pepper - to taste	
• Extra Virgin Olive Oil - to cook	

Preparation

- To begin making the Roasted Potatoes & Zucchini Bake Recipe.
- first get all the ingredients ready.
- Boil the potatoes firm, peel the skin and slice them to an inch thickness.
- Preheat the oven to 190 C.
- In a wide saute pan; heat a tablespoon of olive oil on me.

Macronutrients

Calories (kcal)	Protein (g)	Carbs (g)	Fat (g)	Fiber (g)	Sugar (g)
420	12	60	20	8	6