



# Tray-baked vegetable rösti

Opskrift af V-ZUG Ltd



Tilberedning  
Tilberedningstid  
Portioner 4

## Preparation

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600 g potatoes, peeled weight

200 g carrots, peeled weight

200 g courgettes

1 onion

3 tbsp olive oil

1 tsp small thyme leaves

1 tsp salt

A little pepper, freshly milled

Peel and coarsely grate the potatoes and carrots. Coarsely grate the courgettes.

Peel the onion and cut into thin strips.

In a mixing bowl, toss the potato, carrot, courgette and onion in the olive oil and season with salt, pepper and thyme.

**(For)varm ovnrømmet til 200°C i PizzaPlus**

Olive oil, for greasing

Grease the baking tray generously with oil. Spread the potato mixture over the greased baking tray and press down lightly. Put the baking tray into the preheated cooking space. Bake.

**Sæt bagværket ind**

**PizzaPlus 200°C i 17 Min.**

## Tips

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As an alternative make four small instead of one large rösti on the baking tray.

## Tilbehør

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Baking tray





## Yderligere oplysninger

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