**Tombet (serves 4)**

**Ingredients**

1 red onion

2 red capsicums (put half of one capsicum aside for sauce)

1 yellow capsicum

1 eggplant

4 potatoes

6 ripe tomatoes

2T Fresh oregano (put some sprigs aside for garnish)

2T Olive oil

2 cloves garlic

**Method**

1.Cut eggplant, onion and capsicum into large squares. Place in a large baking tray. Coat in 1T olive oil and season with salt and pepper. Place in oven at 180 degrees Celsius.

2. Peel and slice potatoes into 1cm thick slices. Par-boil for 14 minutes.

3. Lightly fry quartered tomatoes, garlic and ½ red capsicum in 1T olive oil. Season with salt and pepper.

4. Blend tomato mixture with oregano.

5. Lay potato slices on top of roast vegetables (they should have been in the oven for approximately 20 minutes by now). Pour tomato mixture on top. Bake for another 20 minutes. Serve with chopped oregano.