Mixed vegetables

Ingredients:

- 1. 1 tablespoon of olive oil
- 2. 1 onion, chopped
- 3. 1 clove of garlic, minced
- 4. 1 carrot, peeled and chopped
- 5. 1 courgette, chopped
- 6. 1 potato, peeled and chopped
- 7. 1 cup of frozen peas
- 8. 1 cup of frozen green beans
- 9. 1 cup of vegetable stock
- 10. Salt and pepper to taste

Steps:

- 1. Preheat the oven to 180°C/350°F.
- 2. In a large saucepan, heat the olive oil over medium heat.
- 3. Add the onion and garlic and cook for 2-3 minutes, until softened.
- 4. Add the carrot, courgette, potato, peas, green beans, and vegetable stock.
- 5. Season with salt and pepper to taste.
- 6. Bring the mixture to a boil, then reduce the heat to low and simmer for 10-15 minutes, or until the vegeta
- 7. Transfer the mixture to a baking dish and bake for 20-25 minutes, or until the liquid has been absorbed.
- 8. Serve hot.