***NR# 169 Zucchini and Potato Bake-Allrecipes***

***Serving size: 3/4c***

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| **Ingredients** | **25 Servings** | **50 Servings**  | **100 Servings**  |
| Medium potatoes, peeled cut into large chunks  | 12 1/2c  | 25c | 50c |
| Medium zucchini, quartered and cut into large pieces  | 8 1/3c  | 16 2/3c  | 33 1/3c  |
| Red bell pepper, seeded and chopped  | 4 1/8c  | 8 1/3c  | 162/3c  |
| Dry bread crumbs | 2 1/8c | 4 1/8c  | 8 1/3c  |
| Olive oil | 1 1/8c  | 2 1/8c  | 4 1/8c  |
| Garlic Clove | 4 1/8 | 8 1/3 | 16 2/3 |
| Paprika  | 4 1/8 tsp | 1/8c  | 1/3c  |
| Bolack pepper to taste  | 1 1/8 tsp  | 2 1/8tsp  | 4 1/8 tsp  |
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***Instructions:***

1. ***Preheat the oven to 400F***
2. ***Toss together potatoes, zucchini, red bell pepper, bread crumbs, olive oil, and garlic in a medium baking pan. Season with paprika, pepper.***
3. ***Bake in the preheated oven, stirring occasionally, until potatoes are tender and lightly brown, about 1 hour.***