

## Side Dishes

---

# Mashed Potato Veggie Strata

Linda Cobb - San Diego, CA

Better Homes and Gardens Magazine - May 2012

**Servings: 10**

**2 1/4 pounds russet potatoes, peeled and cut up**  
**1/2 cup bottled roasted red sweet peppers**  
**1 carton (8 oz) sour cream**  
**1 tablespoon purchased basil pesto**  
**1/4 teaspoon salt**  
**2 medium zucchini, halved lengthwise and sliced**  
**1 medium yellow summer squash, halved lengthwise and sliced**  
**1 medium red sweet pepper, chopped**  
**1 medium yellow sweet pepper, chopped**  
**1 medium green sweet pepper, chopped**  
**1 medium (1/2 cup) onion, chopped**  
**1 tablespoon olive oil**  
**1/2 teaspoon salt**  
**8 ounces (2 cups) cheddar cheese, shredded**

Preheat the oven to 350 degrees.

Lightly coat a 3-quart rectangular baking dish with nonstick cooking spray. Set aside.

In a large saucepan, cook the potatoes in enough lightly salted water to cover them for 20 to 25 minutes, until tender. Drain the potatoes. Return to the saucepan. Mash the potatoes then spread evenly in the baking dish.

In a blender or small food processor, blend or process the roasted sweet peppers until smooth. Transfer to a medium bowl.

Whisk in the sour cream, pesto and 1/4 teaspoon of salt until smooth. Spread the sweet pepper mixture on the mashed potatoes.

In a 12-inch skillet, cook the zucchini, summer squash, sweet peppers and onion in hot oil over medium-high heat until crisp-tender. Season with 1/2 teaspoon of salt.

Spoon the vegetables on the roasted pepper layer. Sprinkle with the cheese.

Bake, uncovered, for about 30 minutes until heated through. Let stand 20 minutes before serving.

---

Per Serving (excluding unknown items): 517 Calories; 36g Fat (62.8% calories from fat); 26g Protein; 23g Carbohydrate; 2g Dietary Fiber; 105mg Cholesterol; 743mg Sodium. Exchanges: 1 Grain(Starch); 3 Lean Meat; 1/2 Vegetable; 0 Non-Fat Milk; 5 Fat.