

Macedonian Braised Potatoes

Ingredients

- 3 Tbsp olive oil + more for drizzling
- 2 yellow onions, chopped
- 8 garlic cloves, minced
- 2 tsp dried thyme
- 2 tsp dried oregano
- 2 tsp sweet or smoked paprika or a mix of both
- **3 lbs gold potatoes**, cubed
- 4 carrots, sliced
- 3 cups vegetable broth
- 1 tsp baking soda
- 1 28 oz can diced tomatoes
- 1 6oz can tomato paste
- 3 tsp salt
- 1/2 tsp ground black pepper
- 2 Tbsp lemon juice
- 1/4 cup chopped parsley

Directions

Preheat oven to 275°F.

Heat olive oil in a Dutch oven or oven-safe pan over medium heat. Add the chopped onions and saute until soft. Stir in the garlic, thyme, oregano and paprika and saute until fragrant. Add the potatoes and carrots. Add broth and baking soda. Stir, bring to a boil, reduce heat low and simmer for 10 minutes, stirring occasionally.

Add the canned tomatoes, tomato paste and salt and pepper. Cover the pan, transfer to the oven, and cook for 40 to 50 minutes, or until the vegetables are soft. Remove and stir in lemon juice and chopped parsley. Adjust seasoning. Drizzle some oil on top before serving (optional).