



Warm Summer-Grilled Vegetable and Potato Torta*

prep time:
20 minutes

cook time:
50 minutes

makes 12 servings

grocery list

fresh fennel bulb, large red bell pepper and
large yellow bell pepper
fresh leek
fresh yellow squash
7 oz. Parmigiano-Reggiano cheese
ShopRite all-purpose flour and eggs
Yukon gold potatoes
fresh flat-leaf parsley
La Baleine Sea Salt
Morton & Bassett Whole Black Peppercorns
Filippo Berio Olive Oil

*Exclusive Chef Faith Alahverdian recipe.

warm summer-grilled vegetable and potato torta

- 2 tbsp. **Filippo Berio Olive Oil**, plus additional for oiling pans
- 1 fennel bulb, fronds removed, cored and sliced into long slices
- 1 red pepper, cut into 4 panels and seeds removed
- 1 yellow pepper, cut into 4 panels and seeds removed
- 1 leek, bottom half only, split and thoroughly cleaned
- 1 yellow squash, cut into ½-inch slices lengthwise
- 1¼ cups freshly grated Parmigiano-Reggiano cheese (7 oz.)
- ½ cup ShopRite all-purpose flour
- 1 egg, slightly beaten
- 2 tbsp. chopped fresh flat-leaf parsley

La Baleine Sea Salt

Morton & Bassett Black Pepper

- 1½ lb. potatoes, shredded
 - 1 egg, slightly beaten
1. Preheat outdoor grill to medium-high heat. Prepare grilling basket by brushing with olive oil. (If using indoor grill pan, preheat grill pan over medium heat.)
 2. Place fennel, red bell pepper, yellow bell pepper, leek and squash in grill basket. Grill 3 to 4 minutes on each side. Remove from grill; allow to cool slightly. Transfer vegetables to a clean towel and pat dry. Chop vegetables coarsely.
 3. Place vegetable mixture in medium bowl. Add cheese, ¼ cup of the flour and 1 of the eggs; toss gently to combine. Add parsley and season with salt and freshly ground pepper to taste.
 4. In a separate bowl, place potatoes, remaining egg and remaining ¼ cup flour; toss to combine.
 5. Preheat oven to 450°F. Oil 2 (9" x 2") round cake pans with olive oil and line the bottom of each pan with parchment paper; lightly coat again with olive oil. Arrange one layer of potato mixture in bottom of both pans. Season with salt and freshly ground pepper and drizzle very lightly with olive oil. Spoon ¼ cup of the vegetable mixture over top of each potato layer; repeat until all is used.
 6. Using a metal spatula, press down gently on mixture until well compressed. Cover with aluminum foil and bake 30 minutes. Remove foil, press mixture down again with spatula and bake uncovered 20 minutes more until golden. Remove from oven, allow to cool slightly and cut each into 6 wedges. Sprinkle with additional chopped parsley.

Per Serving: 175 calories, 18g carbohydrate, 9g protein, 7g fat, 3g saturated fat, 2g fiber, 42mg cholesterol, 291mg sodium

kitchen tools

measuring spoons
chef's knife
cutting board
dry measuring cups
small mixing bowl
whisk
grill basket or grill pan
pastry brush
kitchen towel
2 medium glass bowls
wooden spoon
2 (9" x 2") round cake pans
If You Care® parchment paper
metal spatula
aluminum foil

recipe note

Fennel is a member of the parsley family. It is unique as it has leaves that look like dill, a base that resembles celery and the aroma and taste of licorice.

a good idea

Make mini tortas by using the same ingredients in individual ramekins.

