

Baked Potato Casserole with Tomatoes and Mozzarella

In this casserole, the potatoes are layered with mozzarella cheese and plum tomatoes. Slicing the potatoes no thicker than 1/8 inch is essential. A sharp chef's knife will do the job, although a mandolin or the slicing blade of a food processor will get the potatoes even thinner.

Ingredients

- ¼ cup extra-virgin olive oil
- 1 tablespoon minced fresh rosemary leaves
- 1 teaspoon salt
- freshly ground black pepper (to taste)
- 3 large baking potatoes (about 2 pounds)
 - scrubbed and sliced crosswise into 1/8-inch thick rounds
- 6 ounces shredded mozzarella cheese (about 1½ cups)
- 6 medium plum tomatoes
 - diced and drained

Steps

1. Preheat the oven to 400 degrees F. Brush 1 tablespoon of the oil over a 13-by-9 inch baking dish. Set aside.
2. Combine the remaining 3 tablespoons oil with the rosemary, salt and pepper to taste in a small bowl. Place the potatoes in a large bowl. Drizzle the rosemary mixture over the potatoes and toss gently with your hands to coat them evenly.



3. Line the bottom of the baking dish with one third of the potatoes, overlapping the slices slightly. Sprinkle half the mozzarella over the potatoes and half of the tomatoes over the cheese. Repeat the layering of potatoes, cheese, and tomatoes one more time. Use the remaining potatoes to make a third and final layer.*



4. Bake until the top layer of potatoes is golden brown, about 1 hour. Cool for 5 minutes and serve hot.



**The casserole may be covered tightly and refrigerated overnight. Bring to room temperature before baking.*