



**Makes 1 Dish**  
**Cook Time: 1 hours**

**INGREDIENTS:**

16 Yukon gold (or any round yellow) potatoes, washed

1 red onion, peeled and chopped

8 vine tomatoes

Fresh rosemary, chopped

Fresh bay leaves, chopped

1 Tbsp. tamari

1 cup water

## Potato and Onion Bake with Rosemary and Tomatoes

This simple dish of roasted potatoes and tomatoes has amazing flavor and is easy to throw together.

From [Naked Food Magazine](#)

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By Margarita Restrepo and Michele Lastella

- 1** Preheat oven to 425 degrees. With a sharp knife, puncture potatoes in several spots to accelerate the cooking process. Arrange them in a large silicone, ceramic, or glass baking dish so they do not overlap. Add onions, tomatoes, and herbs.
- 2** Mix tamari in one cup of water and pour over the potatoes. Bake for 30 minutes, checking occasionally. If the potatoes begin drying out, add 1-2 cups of water-tamari mix. Serve and garnish with fresh rosemary.