

## Braised Vegetables

Here's how to make the very best braised vegetables, a cozy and healthy side dish that tastes like it's been roasting all day!



### Ingredients

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| <ul style="list-style-type: none"><li>• 1 medium white onion</li><li>• 1 medium red onion</li><li>• 2 large carrots</li><li>• 2 celery sticks</li><li>• 4 medium waxy potatoes</li><li>• 4 garlic cloves</li></ul> | <ul style="list-style-type: none"><li>• 2 tablespoons olive oil</li><li>• 1 teaspoon <b>each</b> dried oregano, tarragon and thyme</li><li>• 1 teaspoon salt</li><li>• 2 tablespoons balsamic vinegar</li><li>• 1 cup water</li></ul> |
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### Instructions

1. Preheat the oven to 180 degrees C.
2. Cut the onions into large strips. Peel and slice the carrots. Slice the celery. Dice the potatoes into bite-sized chunks (no need to peel). Peel the garlic, leaving it whole.
3. In an oven-proof Dutch oven or cast iron pan with a lid, heat the olive oil on the stovetop over medium heat. Add the onions and cook for 2 minutes, stirring occasionally. Add the carrots and celery and cook 2 minutes until browned. Remove from the heat.
4. Stir in the potatoes, garlic, oregano, tarragon, thyme, kosher salt, and balsamic vinegar. Add the water and cover the pot.
5. Place the pot in the oven and cook for 45 to 55 minutes, until the largest vegetables are tender.
6. When the vegetables are done, remove them to a platter using a slotted spoon. Return the pot to the stovetop and simmer the pan juices for 5 minutes until they are reduced by about half. Drizzle the juices over the vegetables and serve.



Recipe from [acouplecooks.com](http://acouplecooks.com) brought to you by