

— AMERICA'S —
TEST KITCHEN

Briam

YIELD Serves 6 as a main course or 8 as a side dish

TIME 1½ hours, plus 20 minutes cooling

Why This Recipe Works

Briam is a simple but dynamic dish of potatoes, onions, bell peppers, tomatoes, and zucchini bathed in olive oil. We sliced our vegetables ¼ inch thick and strategically layered them in the dish, with potatoes serving as a sturdy base and tomatoes an attractive, browned top. Loosely covering the dish with a foil lid for the first 30 minutes of cooking allowed moisture to evaporate, hyperconcentrating the vegetables' flavor; we then removed the foil, which encouraged browning, rendering the tomatoes on top slightly collapsed and caramelized but still moist and tender. Warm, room temperature, or chilled, our briam made for a satisfying vegetarian main course, especially when accompanied by crusty bread and a slice of feta cheese.



Gather Your Ingredients

- 1 pound Yukon Gold potatoes, peeled and sliced crosswise ¼ inch thick

Before You Begin

- * Use small or medium zucchini, which contain more flesh and fewer seeds, for this recipe. We prefer local seasonal tomatoes here, but supermarket tomatoes will work; plum tomatoes are too dry for this dish. High-quality olive oil is vital. Some oil will pool in the bottom of the baking dish; spoon it over the portioned briam or sop it up with bread. Briam is usually served with crusty bread and feta cheese, but it can also be served over

- ☐ $\frac{2}{3}$ cup extra-virgin olive oil, divided
- ☐ 6 garlic cloves (3 minced, 3 sliced thin)
- ☐ $1\frac{1}{4}$ teaspoons table salt, divided
- ☐ 1 onion, halved and sliced through root end $\frac{1}{4}$ inch thick, divided
- ☐ 1 teaspoon pepper, divided
- ☐ 1 teaspoon dried oregano, divided
- ☐ 1 green bell pepper, stemmed, seeded, and cut into 2-inch matchsticks
- ☐ 12 ounces zucchini (2 small), sliced crosswise $\frac{1}{4}$ inch thick
- ☐ $1\frac{1}{2}$ pounds tomatoes (3 large), cored and sliced $\frac{1}{4}$ inch thick
- ☐ $\frac{1}{4}$ cup chopped fresh parsley

pasta or rice or alongside meat or fish. Serve this dish warm, at room temperature, or chilled.

Instructions

1. Adjust oven rack to middle position and heat oven to 400 degrees. Place potatoes, $\frac{1}{3}$ cup oil, minced garlic, and $\frac{1}{2}$ teaspoon salt in 13 by 9-inch baking dish and toss to combine thoroughly. Spread into even layer. Scatter half of onion slices over potatoes. Sprinkle with $\frac{1}{2}$ teaspoon pepper and $\frac{1}{2}$ teaspoon oregano.
2. Scatter bell pepper over surface, followed by remaining onion, sliced garlic, $\frac{1}{4}$ teaspoon salt, $\frac{1}{4}$ teaspoon pepper, and remaining $\frac{1}{2}$ teaspoon oregano. Arrange zucchini in single layer. Top with tomato slices, overlapping pieces slightly so they cover entire surface (it should be snug). Pour remaining $\frac{1}{3}$ cup oil evenly over tomatoes and sprinkle with remaining $\frac{1}{2}$ teaspoon salt and remaining $\frac{1}{4}$ teaspoon pepper.
3. Cover dish loosely with aluminum foil, leaving sides open so moisture can escape. Bake for 30 minutes. Remove foil and bake until potatoes can be easily pierced with tip of paring knife and tomatoes have collapsed slightly and started to brown at edges, 40 to 50 minutes. Let cool for at least 20 minutes. Sprinkle parsley over top and serve.