



tomato goulash

NIBBLEDISH CONTRIBUTOR

Ingredients

tomatoes. lots of tomatoes.

leek

celery

onion

garlic

tomato puree

salt

coarse black pepper

ground oregano

dried basil

dried herb mix

parsley

curry leaves

cabbage

Olive Oil

water

Sour cream(optional)

Instructions

Chop into cubes 2 - 3 tomatoes and blend the rest of the tomatoes into a puree.

Chop up the leek, celery, cabbage, parsley, curry leaves.

Slice the onions into thin strips, dice the garlic.

Heat a large pot and stir-fry the onions and garlic, add a little salt so it sweats a bit. Put in the leek, celery, cabbage and the tomato cubes. When these start to caramelize,

pour in the tomato blend, put in about 10 tbsp of tomato puree(this amount varies according to how much you're cooking), pour in about 800ml of water(i usually boil the water first so things can proceed faster). Add another 1tsp of salt, and put the rest of the ingredients in. Stir occasionally and leave it on low heat for the next 30 minutes.

Serve with sour cream. (I made this to go with my other dish - salami on baguette. Delish. =))