



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. =))