



fast and easy mediterranean style seitan

NIBBLEDISH CONTRIBUTOR

Ingredients

- Seitan medaillons
 - Courgette (with all the vegetables, the amount depends to the consumer taste, so add as much as you want)
 - leek
 - bell pepper (no preference, I used a yellow one because I had it in the fridge)
 - one clove garlic
 - raisins (as much as you want)
 - pine nuts 8idem as raisins)
 - olive oil
 - dried thyme
 - oregano
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- water
 - salt

to serve: brown rice

Instructions

1. First chop all vegetables. Start frying the ppeper and the courgette in a pan with olive oil. Add the leek and the garlic. Do not overcook, I let them half cooked at this point.
2. Then add the seitan medaillons or steaks or whatever type of seitan you have. Grill it a little bit and add a cup of water.
3. At this step add the raisins, pine nuts, thym and oregano (if you like black

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- ground pepper feel free, I cannot eat spicy food).
4. Cover the pan and let it cook at slow for about 15 minutes, adding more water if necessary.

As a side dish I normally eat brown rice or baked potatoes in the oven

Alternatives: if you use wine to make a wine reduction sauce it might be good as well but I have never tried.

Enjoy it!