

Great Meal from

Hungary

Serves 4

For this recipe you need:

- 5 potatoes
- 1 onion
- 1 red pepper
- 1 green pepper
- 15 g lovage (or celery)
- 2 tablespoons olive oil
- 440 g canned tomatoes
- 500 ml vegetable stock
- 2 teaspoons ground paprika
- Salt
- Freshly ground pepper
- 4 slices of farmhouse bread
- 1 tablespoon garlic oil

Hungarian Stew

and this is how it's done:

Peel and dice potatoes. Peel and dice onions. Cut peppers in half, remove seeds, rinse and cut into strips. Rinse lovage, pat dry and cut into strips.

Heat olive oil in a saucepan, add potatoes and onions and fry until crisp. Then add pepper strips and tomatoes along with their juice and stir. Add vegetable stock and season with ground paprika, salt and pepper. Let all ingredients simmer over low heat for about 15 minutes until potatoes are cooked.

Cut bread into cubes. Heat garlic oil in a frying pan and add bread cubes. Fry until golden brown.

Serve stew in soup bowls or plates and sprinkle with fried bread cubes.

"Szilvi"

My name is

Agné. I'm 11 years

old and I really like to cook, especially with fresh vegetables, like peppers. I also like to listen to folk music and would love to learn how to play an instrument, such as cimbalom."



Step 1: Add vegetable stock to the vegetables.



Step 2: Fry the bread cubes until golden brown.