

# Brussels sprouts in tomato sauce



## For 4 servings:

1 kg Brussels sprouts, finely chopped  
2 onions, finely chopped  
2 tablespoons tomato paste  
1 bunch of dill, finely chopped  
1 teaspoon paprika powder  
2 tablespoons oil  
salt and pepper, to taste

Stir fry the onions, in oil, for 2-3 minutes. Add the cabbage and very little water. Cover and simmer, stirring frequently. Add more water if needed. When the cabbage is softened ( 5-6 minutes) add the tomato paste (diluted in 1/2 cup water) and paprika powder. Cook for another 2-3 minutes. Add salt and pepper to taste.

Garnish with finely cut dill.

Serve with [polenta](#)/bread or various dishes of tofu/soy/[seitan](#).

Variation: You can add little pieces of smoked tofu.