

Vegan hachee



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For 3-4 servings:

Seitan, uncooked and cut in pieces (see the recipe [here](#))

When you prepare the seitan dough add:

- 1 teaspoon paprika powder
- 1 teaspoon onion powder
- 1 teaspoon garlic powder
- $\frac{1}{2}$ tsp carob powder (for color)

For the sauce:

- 1 kg onion
- 3 bay leaves
- 2-3 cloves
- 1 teaspoon thyme
- 1 teaspoon rosemary
- $\frac{1}{2}$ l beer
- 2-3 tbsp tomato puree
- 2tbsp flour
- 1 tablespoon oil
- salt and pepper, to taste

Slice the onions and fry them a few minutes in oil, along with the spices. Add the beer and the seitan pieces. Cover and

simmer until the seitan and onions are well-done. If needed add a little bit water.

Add the tomato puree and the flour and continue cooking for another few minutes. Add salt and papper to taste.

Serve with boiled potatoes.

Note: Hachee is a traditional Dutch dish.



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