

Potatoes & peas in tomato sauce



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For 4-5 servings:

1 kg peas (fresh or frozen)
1 kg potatoes, cubed
2 large onions, finely chopped
1 kg tomatoes, finely chopped / 2×400 g cans diced tomatoes
1 bunch of dill, finely chopped
1 tbsp. oil
salt and pepper

Stir fry the onions in oil for 1-2 minutes. Add the potatoes, fresh peas and 1 glass of water. Stir occasionally. Cook for 10 minutes than add the tomatoes. If you use frozen peas add them along with the tomatoes. When the potatoes and peas are done add the dill, salt and pepper to taste.

Serve with salad.