

Onions in tomato sauce



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For 2-3 servings:

1.5 kg onion, sliced
2 tablespoons oil
4-5 bay leaves
10-15 peppercorns
1 teaspoon paprika powder
3 tablespoons tomato paste
salt, to taste

Stir fry the onions in oil for 2-3 minutes. Add a cup of water, the bay leaves and the peppercorns. Cover and simmer stirring occasionally. When the onions have softened add the paprika powder and the tomato paste. Cook for another few minutes. Add salt to taste.

Serve with warm [polenta](#)!