

Mushrooms in tomato sauce



Mushrooms in tomato sauce

For 3-4 servings:

1 kg mushrooms, chopped
4 large onions, finely sliced
4 sweet peppers, finely sliced
1/2 kg fresh tomatoes, peeled and finely chopped/ 1 can (400g)
diced tomatoes
1 bunch parsley, finely chopped
2-3 bay leaves
2 tablespoons oil
salt and pepper, to taste

Stir fry the onions in oil until soft. Add the peppers, the mushrooms and the bay leaves. Cook for approx. 5-6 minutes then add the tomatoes. Cover and simmer until the mushrooms are done. Add salt and pepper to taste and garnish with parsley.

Serve with hot [polenta](#) and/or mixed salad.