

Stewed Peas (?????? ?????????????)



Ingredients

- 500g / 1lb peas
- 1 onion
- 1/2 cup tomato paste
- 2 tbsp lemon juice
- 1 tbsp dried dill
- 1 tbsp dried oregano
- 1 tsp minced garlic
- 1 tsp fennel seeds
- 1 tsp salt
- 1 tsp pepper

Method

1. Quarter and finely slice onion, and sauté with garlic until translucent.
2. Add salt, pepper, dill, oregano, and fennel, and sauté for several more minutes.
3. Add peas, stir in and cook until defrosted.
4. Dissolve tomato paste in 2 cups of warm water, then add it to the pan and boil for 3-5 minutes.
5. Add lemon juice and 1 cup of water, and simmer for 30 minutes.

Notes

Makes 2 serves as a main for 4-6 as a side.

Revision #1

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