

BULGUR PILAF

Serving 4

INGREDIENTS:

5 dl bulgur
4 dl water
2 tablespoons tomato puree
1 tomato
1 onion
2 green long peppers
1 tablespoon butter
1 dl oil

PREPARATIONS:

1. *Finely chop the the onion.*
2. *Dice green peppers and tomato.*
3. *Melt the butter in the deep pan add the oil. Cook chopped onion and pepper in the oil, stirring occasionally until golden brown, 5 to 7 minutes.*
4. *Add chopped tomato and tomato puree to onion and cook, stirring 2 minutes more.*
5. *Add bulgur and water and cook until bulgur is softened, about 15 minutes*
6. *Let it rest for 5 minutes before serving.*