

## Punjene paprike

### STUFFED PEPPERS IN TOMATO SAUCE



#### Ingredients

5 or 6 small peppers

#### *for stuffing*

300 g mixed minced meat (pork and beef)

60 g rice

1 egg

1 small onion

1 clove of garlic

parsley and basil

salt and pepper

#### *for tomato sauce*

500 ml tomato sauce

250 ml water

2 small carrots (optional)

some basil leaves

2 tablespoons olive oil

salt and a pinch of sugar

Wash the peppers and empty them.

Prepare the filling by mixing the minced meat with rice, onion and garlic chopped, the egg and minced basil and parsley. Salt and pepper.

Fill the peppers.

Put the tomato sauce, water, oil, salt and sugar in a pot. You can also add carrots and basil leaves. Dip the peppers and reach the boil.

Cook on slow fire with the lid for an hour and a quarter. If the sauce narrows too much add a little water.

Serve with potatoes or mashed potatoes.

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