



# TAKTOUKA

Serves 4

## *Ingredients* .....

- 3 tomatoes
- 3 cloves garlic
- 3 bell peppers (we use red, green, and yellow)
- A generous glug of olive oil
- 1 teaspoon paprika
- 1 teaspoon turmeric
- A handful of chopped fresh parsley and coriander
- Salt and pepper, to taste

## *Method* .....

Halve the tomatoes, mince the garlic, and slice the peppers. Grate the tomato halves over a saucepan and discard the skin that will naturally peel off. Warm the resulting tomato pulp over medium heat and then pour in a generous glug of olive oil. Plop in the peppers, garlic, spices, and parsley and coriander. Sauté for 15-20 minutes and serve warm. It's as easy as that!

### Notes:

- Add a bay leaf, ground ginger, or cumin for different flavour. Or, add a splash of white vinegar to the taktouka just before you take it off of the heat and serve.

