

## Tomato, plum and peppers Chutney

Preparation time: 20 min

**Difficulty**: Easy

## Ingredients

Balsamic Vinegar: 1 TablespoonsCane sugar: 1 Tablespoons

• Green Pepper: 1

• Onion: 1

• Pepper: to taste

Plums: 4Salt: to tasteYellow Pepper: 1



## **Preparation**

Julienne the onion and sauté in a frying pan, then add likewise-cut peppers. Once they have lost part of their water, add diced plums, cane sugar and balsamic vinegar. Pour **Pomì finely chopped tomatoes** and cook for 20 minutes or a little more if you like it thicker. Season to taste and enjoy your Chutney.

## For this recipe we used:

Finely Chopped Tomatoes 14,10 oz

