Pomì
O Così. O Pomì.

Tomato, plum and peppers Chutney



Preparation time: 20 min
Difficulty: Easy

Ingredients

- Balsamic Vinegar: 1 Tablespoons
- Cane sugar: 1 Tablespoons
- Green Pepper: 1
- Onion: 1
- Pepper: to taste
- Plums: 4
- Salt: to taste
- Yellow 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

