Pomì
O Così. O Pomì.

Vegetable fricò

Preparation time: 25 min
Difficulty: Easy



Ingredients

- Bell pepper: 1
- Black pepper: to taste
- Eggplant: 1
- Extra-virgin olive oil: to taste
- Onions: 2
- Salt: to taste
- Zucchinis: 2

Preparation

Wash the vegetables and cut them into strips. In a pan with extra-virgin olive oil gradually cook the vegetables one by one, starting with the bell peppers, then moving on to the eggplants and, lastly, the zucchini. Set the vegetables aside in a tray. Once all the vegetables are cooked (making sure that they are crispy), in the same pan add and sauté the sliced onions and then add **Pomì Chopped Tomatoes**, cooking everything for 15 minutes. Add all of the previously sliced vegetables in the pan, add salt and pepper to taste, then finish cooking on moderate heat for a few minutes.

For this recipe we used:

None 3.5 oz.

