



## Tomato, plum and peppers Chutney



**Time:** 20 min.

**Difficulty:** Easy

### Ingredients (8 people)

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- Rustica Tomato Sauce 700g 400 gr
- Balsamic Vinegar 1 Tablespoons
- Cane sugar 1 Tablespoons
- Green Pepper 1
- Onion 1
- Pepper to taste
- Plums 4
- Salt to taste
- Yellow Pepper 1

**For this recipe we used:**



## 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 **Pomi Rustic Sauce** tomatoes and cook for 20 minutes or a little more if you like it thicker. Season to taste and enjoy your Chutney.