

# 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 Rustic Sauce** 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:

Rustica Tomato  
Sauce 400 gr

