Mini sausages in tomato sauce

Preparation time: 30 min
Difficulty: Easy

Ingredients

- Black cabbage: 100 g
- EVO oil: to taste
- Garlic: 1 clove
- Oregano: to taste
- Pepper: to taste
- Salt: to taste
- Small-sized pork, chicken or turkey sausages: 300 g

Preparation

1. Mould small balls using the sausage meat, sauté on a high flame with some extra virgin oil, garlic and oregano; add the **tomato**.
2. Cook for 10 minutes then add the black cabbage leaves, salt and pepper; finish cooking for another 10 minutes, with the lid on.

For this recipe we used:

Chopped Tomatoes 200 g