



Matbucha

Serving: 1

Veg

Ingredients

- -2 tomatoes
- -1 small red bell peppers
- -1 green peppers
- -2 cloves garlic, sliced
- - $\frac{1}{2}$ tsp salt
- - $\frac{1}{2}$ tbsp paprika
- -2 tsp olive oil
- -1 tsp sugar

Preparation Method

- -Place your peppers on a stovetop and burn until skin is blackened. Then place the peppers in a container while they are still hot. Seal the container. You can also put them on a plate with plastic wrap over it. Allow the pepper to steam for 3-5 minutes.
- -Then peel the skin off and rinse to remove burnt pieces. Cut the peppers to remove the stem and the seeds. Cut into strips and set aside.
- -Bring a 1 pot of water to a boil. Cut an X shape on the bottom of the tomatoes.
- Place the tomatoes in the boiling water for 30 seconds. If you leave them longer, they will get mushy and hard to peel. Remove tomatoes and place in a bowl filled with ice water to stop the cooking. The skin will easily peel off.
- -In a pan, add the tomatoes, garlic and sugar. Cook on low heat for 5-7 minutes
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- -Add the olive oil, sliced peppers, paprika and salt.
- -Let the matbucha cook on medium-low heat for 8-10 minutes, stirring occasionally to prevent it from sticking to the bottom of the pan. It's ready when it reaches a paste-like consistency.
- -Allow to cool before serving.