

LETCHO WITH WIENERS

INGREDIENTS:

10 Sokolów ham wieners
1 red pepper
1 green pepper
1 yellow pepper
2 courgettes
1 eggplant
2 large onions
2 cloves garlic
1 can chopped tomato
salt, pepper
olive oil for frying
Basil for decoration

PREPARATION:

1. Clean and cut the vegetables: peppers into thick strips, courgettes into slices, eggplant into half-moons, onions and garlic into slices. Heat olive oil in a large pot, add onions and fry. Add pepper and garlic and fry for 5-6 minutes, stirring occasionally.
2. Add courgettes and eggplant, stir add tomatoes and 1/2 cup of water. Reduce heat and simmer for 15 minutes stirring occasionally. At the end add wieners cut into smaller pieces. Season to taste with salt and pepper. Before serving, garnish with basil.