

RECIPE

Colombian Chili



Preparation time: **10 minutes**

Ingredients for **4 persons**

Tips

Ideal to accompany all kinds of preparations such as empanadas, potatoes or a barbecue.

Ingredients

- Tomato 2
- Red Onion 1
- Long onion (Stems) 2
- Cilantro 20 g
- Chili sauce (finely chopped fresh chili can be used)
- Tomato sauce 2 tablespoons
- White vinegar 2 teaspoons
- Sunflower oil 2 teaspoons
- Water (quantity required)
- Salt
- Sugar

Preparation

1. Cut the tomato into quarters and carefully remove the seeds with a knife and set aside.
2. Finely cut the tomato into cubes and the seeds as well.
3. We also cut the onions into fine cubes.
4. Finely chop the cilantro.
5. Add everything to a bowl and mix the tomatoes, onions, and cilantro with the rest of the ingredients until everything is well integrated.
6. Check the flavor and add more salt to taste if necessary.