



*Elvea, festa all'italiana*

## Onglet with Provencal sauce



### Ingredients for 4 Persons

#### onglets

|              |                                       |
|--------------|---------------------------------------|
| 1            | red onion                             |
| 2 cloves     | garlic                                |
| 1            | rode paprika's                        |
| 1            | yellow bell peppers                   |
| 2 sprigs     | thyme                                 |
| 1 tablespoon | paprika powder                        |
| 2 teaspoons  | sugar                                 |
| 1 teaspoon   | Provencal herbs                       |
| 1 can        | ELVEA tomato cubes cubetti with basil |
| 100 ml       | water                                 |
| 2 teaspoons  | balsamic vinegar                      |
|              | olive oil                             |
| 400 g        | potatoes                              |
| 1 tablespoon | butter                                |

### Preparation

1

Cut the onion and pepper into fine brunoise (cubes). Put the olive oil in the pan. There may be quite a lot of it. Fry on a low heat. Add the thyme. After 10 minutes add the sugar and paprika powder. Deglaze with balsamic vinegar 2 minutes later and add the diced tomatoes and water. Leave to simmer for 20 minutes on a low heat.

2

Boil salted potatoes. Drain and leave to dry. Then fry until crispy in a generous dash of olive oil. Season the potato wedges with salt and pepper.

3

Pat the meat dry. Season with pepper and salt. Fry for about 1 minute on each side and add a knob of butter at the end for flavour. Leave to rest for half a minute and cut into thin slices.

4

Serve the onglet with the potato wedges and the sauce.

