

Paprikaš

RABBIT SOUP WITH TOMATO AND PAPRIKA



Ingredients

(4 people)

600 g rabbit meat
1 large onion or 2 medium
2 teaspoons sweet paprika
1 teaspoon hot paprika
400 g tomato pulp
1 small pepper into pieces (*optional*)
1 carrot cut into small pieces (*optional*)
4 potatoes
salt and pepper
oil

Saute the onion in olive oil. Add the meat of the rabbit into pieces and seal it.

Add the two kinds of paprika and cover with hot water. Wait the boil, add the tomato pulp, the small pepper and carrot into pieces, salt and pepper.

Let cook covered for one hour. Add the potatoes cut into cubes and cook still half an hour.

You can break a few potatoes to thicken the mixture.

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