Tomato and onion pilaki

Whole recipe

Ingredients

615 g	Tomato 5 pc
550 g	Onion 5 pc
91.3 g	Olive oil ½ glass
30.9 g	Lemon juice ¾ pc
5 g	Salt ¾ tsp

Allergens

Allergen information is not complete yet. Worked out from the ingredients. It does not cover contact in your kitchen.

Method

1. Cut the onions into rings and fry them in the olive oil.
2. Spread some of the onions on the bottom of the tray.
3. Peel four tomatoes, slice them into rounds and lay them over the onions.
4. Place the remaining onions on top of the tomatoes.
5. Squeeze the juice of the last tomato, stir in the lemon juice and salt, and drizzle it around the tray.
6. Cook over low heat until the liquid is gone.

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