

## Tomato and Onion Sauce (Hogao)



### Ingredients

3 tablespoons vegetable oil  
1 cup chopped scallions  
2 cups fresh chopped tomatoes  
1 Tsp garlic, minced  
1 teaspoon ground cumin  
¼ teaspoon salt  
¼ teaspoon ground pepper

### Directions

1. Heat the oil in a saucepan, add the tomatoes, scallions, garlic, ground cumin and cook gently for 10 minutes, stirring until softened.
2. Reduce the heat to low, add the salt and , cook for 10 minutes more, stirring occasionally until the sauce has thickened. Check and adjust the seasoning

*Diana Parra, Colombia*