

Baked Veal With Potatoes And Onions

Ingredients

- 800 g. of veal meat (from the shoulders)
- 600 g. of potatoes
- 2 onions
- 130 g. butter
- 200 ml. tomato sauce

The salad:

- 20 g. cucumbers
- 4 garlic cloves
- 400 g. yogurt
- 4 spoons of olive oil
- 20 g. dill
- salt, pepper

Cooking Procedure

The salad:

Cut the cucumbers.

Crash the garlic.

Mix them up with the yogurt, the olive oil, the salt and the pepper.

Cover the plate and leave it in the refrigerator for one hour.

The meat:

Cut the meat and the onions in cubes.

Mix them up and pour \hat{A} ½ l. of water to boil them in, until the water evaporates.

Then, add the butter, the salt and the pepper and fry them for 5 min.

Cut the potatoes in cubes and put them over the meat and onions.

Fry them for 3 min.

Add 500 g. of hot water.

Put the food in the oven, at medium temperature, for 30 min.

Add the tomato sauce, the salt and the pepper.

Put it back in the oven for 10 min.

Cooking recipe by Ella