

Fata

Ingredients

- 1/4 cup olive oil
- 1 small red onion, minced
- 4 cloves garlic, minced
- 1 14.5 oz can diced tomatoes
- 1 tsp berbere (or substitute with 1/2 tsp hot paprika, 1/4 tsp allspice, 1/4 tsp cayenne)
- Kosher salt & black pepper to taste
- 3 crusty rolls, torn into 1 1/2" pieces
- 1 tomato, cored and diced (optional)
- 1 jalapeño, diced (optional)
- Greek yogurt

Directions

Heat oil in a frying pan over medium heat. Add garlic and half of the diced onion and fry until soft, 4 to 5 minutes. Add the diced tomatoes, spices and salt and pepper. Cook for 12 minutes.

Place bread pieces in a serving bowl. Spoon sauce on top. Optionally, sprinkle with the remaining chopped onion, the diced tomato and the diced jalapeño . Spoon yogurt to taste.