

Sbroscia

Ingredients

- 1 Tbsp olive oil + more for drizzling
- 1 onion, chopped
- 1 garlic clove, minced
- 1 handful of mint leaves, chopped
- 2 large potatoes, peeled and diced
- 1 cup diced tomatoes
- 1 lb mixed fish, cut into bite-size pieces
- 6 cups of water
- salt to taste
- 1 loaf day-old Italian bread, sliced

Directions

Heat 1 Tbsp olive oil in a medium saucepan over medium heat. Add the onion, garlic clove and mint and cook until soft. Add the diced potatoes and tomatoes and cook, stirring occasionally for 3-4 minutes. Add the fish, the water and salt and bring to a boil. Turn heat down to low, cover and simmer for about 30 minutes. Taste and adjust seasoning.

Place 2-3 slices of bread at the bottom of a soup bowl. Ladle soup over the bread and drizzle olive oil on top.