



Viola's Salsa alla Rustica

“It's wonderful to see people in their element, sharing their cuisine.”

Recipe by Viola, Asylum Seeker Welcome Centre volunteer.

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Viola's Salsa alla Rustica

Ingredients

- 2 onions diced
- 2 cloves of garlic
- 4 cans of diced tomatoes or 6 fresh tomatoes
- 6 eggs
- Salt and pepper
- Chilli flakes (optional)
- 1 loaf of crusty bread

Food to warm the soul

When the Uniting Asylum Seeker Welcome Centre (ASWC) opened its doors in 2002, people seeking asylum were warmly welcomed by our staff and volunteers. One Tuesday afternoon, a participant offered to cook a meal for everyone. This simple gesture started the Tuesday night ASWC dinner program, where participants, staff and volunteers take turns cooking for one another.



60 minutes



4-6 serves



Step 1

Add **oil** to a pan over medium heat. Once hot, add the **chopped onions**. Lightly fry.



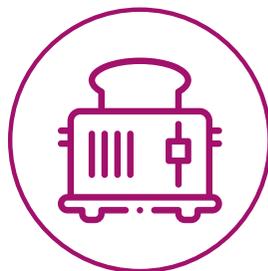
Step 2

Add **diced tomatoes, salt, pepper** and **chilli flakes**. Simmer for 40 minutes.



Step 3

Crack **eggs** into the sauce without breaking the yolk. Cook for 15 minutes or until eggs are cooked.



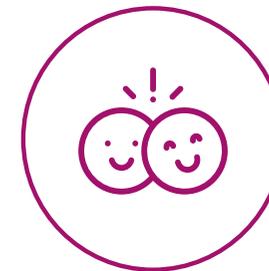
Step 4

In the meantime, slice your loaf of **bread** and toast it lightly in the oven.



Step 5

When the eggs have cooked and the toast is ready, **drizzle olive oil** over the bread.



Step 6

Place the toast on a plate and top with the sauce. **Enjoy!**



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