

## Hogao

popular Colombian tomato onion salsa, *8 porciones*

### Ingredients:

*2 tomatoes  
2 cloves of garlic  
1/2 an onion  
2 chilis, e.g. ají dulce (optional)  
salt  
pepper  
vegetable oil*

### Tips:

This salsa is used in many colombian dishes.

It's very popular to serve it with Arepas or Patacones either in a small bowl, as a side, as a topping or stuffing.

### Preparation:

1. Cut tomatoes in slices and afterwards into small cubes.
2. Cut onion and chili into small cubes. Mince garlic or use a garlic press.
3. In a saucepan with 2 tbs. of oil at medium cook the onion until it becomes translucent. Afterwards, add garlic and chili, and after 3 further minutes add the tomatoes.
4. Add salt and pepper to taste. Cook for another 4 minutes until the tomato starts falling apart and the salsa starts thickening.