

Rabbit with onions

Preparation time: 1 h. 30 min. · Level of difficulty: easy

Quantity

Ingredients for 2 people.

Ingredients

1 piece Big cleaned rabbit
1 kg Onions
3 piece Tomatoes
4 piece Garlic cloves
3 piece Bay leaves
1 tbsp Marjoram
200 ml White wine
Salt and pepper
Olive oil

Preparation

Cut the rabbit into portions and season all over with pepper.

Heat vegetable oil in a roasting pan and brown the rabbit pieces on all sides. Meanwhile, peel and chop the onions. When the rabbit is browned, remove the pieces from the roaster and add the onion, reducing the heat slightly.

Peel the garlic, cut the cloves in half and add to the onion, add the bay leaf and marjoram.

Grate the tomatoes with a kitchen grater and then add to the onions, stir.

When the onion is half fried, deglaze with the wine and add the same amount of water again.

Stir properly, season with salt, put the rabbit parts back into the onion stock and drizzle a little olive oil over the meat. Close/cover the roaster and place in a preheated oven (170°), cook the rabbit for about 35-40 minutes.

Serve with roast potatoes or toasted bread. Bon Profit!