**peas stew**

½ kg chopped meat

1 kg fresh or ½ kg frozen peas

½ kg shallots

½ cup olive oil

1 tbsp tomato paste

2 teaspoons salt

1 bunch of dill

Stir meat and shallots in olive oil for ten minutes over high heat, add peas, salt, tomato paste and boiling water to cover and cook over medium heat until meat and peas are thoroughly cooked. Sprinkle chopped dill on top.

You may also prepare a cold dish without meat and tomato paste, adding 2 teaspoons of sugar to the rest of the ingredients.