



Eat and drink, but waste not by excess (Al-A'raf 31)  
Banu Atabay's Mutevazi Lezzetler® Turkish cooking recipes

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## Chicken Salad

Tavuk Salatası



1 chicken breast  
3 red bell peppers, roasted  
3 pickled cucumber, big size  
2 tbsp mayonnaise  
3 garlic cloves  
1 cup yogurt

- # Boil the chicken breast and cut into small pieces.
- # Dice the roasted peppers.
- # Slice the pickled cucumbers into small pieces.
- # Put these ingredients into a deep bowl. Add mayonnaise and yogurt with garlic and mix.
- # Rest it in the fridge for 2 hours and serve.

**Note:** If you don't want garlic taste so much, don't add garlic. The garlic taste in the pickle is enough for a good taste.