



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

Egg with Ground Meat

Kıymalı Yumurta



17.6 ounces ground meat
1 big onion
2 long green peppers
1 big tomato
1 tbsp tomato paste
4 tbsp vegetable oil
4 eggs
1 tap salt
1/2 tsp crushed red pepper

- # Chop the onion, sauté over medium heat until it turns pink.
- # Add ground meat and stir.
- # When the ground meat gets cooked add tomato paste, then sliced peppers, and then the tomato, drizzle salt.
- # When the ingredients get cooked, make spaces on the skillet for breaking the eggs.
- # Break the eggs onto these spaces and drizzle crushed red pepper on the yolks.
- # When the eggs reach the right consistency remove from the stove and serve hot.

Note: For preventing the eggs become hard, you must cover the lid of skillet.