



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

Eggs with Aubergines

Patlıcanlı Yumurta



4 aubergines
4 eggs
1 onion
2 long green peppers
1 tsp salt
1/2 tsp black pepper
3 tbsp vegetable oil

Barbecue the aubergines. In the meantime, put the oil into a flat pot, when it gets red hot add the onions which are sliced so finely.
When the onions soften, add finely slice long green peppers, stir.
When the peppers get cooked also, add barbecued, peeled and sliced aubergines and saut for a while.
Make 4 holes in the mixture with aubergines and break the eggs into these holes.
Sprinkle crushed red pepper on the yolks, and cook it until it reaches to the consistency which you want. Serve hot.

Note: Eggs with aubergines is not a common recipe, but it is worth a try.