



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

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## Fried Eggs with Chicken

Tavuklu Yumurta



4 eggs  
1 breast of chicken  
1 onion  
4 tomatoes  
1/3 cup of vegetable oil  
1 tsp salt  
For Upper Side;  
1 tsp red pepper

# Boil the breast with some water, until it softens. Dice the onion and fry in oil, until it turns into pink.  
# Add peeled and diced tomatoes and some salt into the pot of the onion and cook until the ingredients lose their shape.  
# Add picked chicken pieces into the mixture. If the mixture does not seem enough juicy, you may add half cup of hot water.  
# Make 4 holes over the mixture and break the eggs into theses holes. Sprinkle some red pepper over the eggs. Cover the lid of the pot. Cook it.

**Note:** To enrich the taste, you may add some peppers and also some pepper paste into the mixture also.