



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

Roasted Mushrooms with Pepper

Biberli Mantar Kavurması



18 oz mushroom
1 red pepper
2 garlic cloves
1 tbsp butter
1/2 tsp sugar
1/2 tsp oregano
1 tsp salt
For the Upper Side:
1/2 cup grated kasar cheese

- # Put the butter into the tray. When the butter melts, add small pepper and garlic pieces. Fry them, until the pepper pieces lose their fit shape.
- # Add mushroom pieces into the pot. You may slice the mushrooms however you want. Cook the mixture, until the mushroom pieces give their juice and soaks again over high heat.
- # Add sugar, salt and oregano into the mixture. Fry the mixture for about 5-6 minutes more.
- # Sprinkle kasar cheese all over the meal urgently after removing it from the stove.
- # Serve it hot.

Note: This recipe also may be served as a garniture with meat meals.