



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

Chicken Thighs with Cheese

Peynirli Tavuk Baget



10 chicken thighs
2 tbsp butter
1/2 tsp red pepper powder
2 garlic cloves
1 tsp salt
1 cup grated kasar cheese
1/2 cup bread crumbs

Melt the butter. Add red pepper powder, mashed garlic and salt on it.
Dip the chicken thighs into this mixture, grated kasar cheese and bread crumbs respectively.
Place the chicken thighs over a grease-proof paper that stays in a baking tray. Place the tray into the oven which is preheated to 374 F. Cook them for about 40 minutes.

Note: To make the recipe healthier, you may remove the skin over the thighs.