



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

Kebab with Yufka

Yufkalı Kebab



2 medium onions
1.10 pounds ground meat
3 long green peppers
3 ripe tomatoes
7 tbsp vegetable oil
1 tbsp tomato paste
1 tsp salt
1/2 tsp black pepper
5 yufkas
10 tbsp milk

- # Dice the onions, add into the hot oil, and cook until it turns to pink.
- # Add the ground meat and finely sliced green peppers.
- # When the gravy evaporates add the tomato paste, salt and black pepper.
- # When the tomato paste gets a little cooked add the peeled and finely chopped tomato.
- # Cook for 5 minutes with the tomato and remove from the stove, let it cool down.
- # Cut each yufka into 4 pieces.
- # Take the first piece of the yufka, lay 1 tbsp milk all over and place the second piece on it.
- # Drain the extra water of the 1 tbsp mixture with ground meat on the large side of the yufka piece, lay and roll the yufka.
- # Hold one side of the roll and shape the roll as circle.
- # Place the prepared 10 kebabs on the greased tray.
- # Cook in the 347 F oven for half an hour.
- # Grate the remaining 2 tomatoes into the drained water of the ground meat, add 1/2 tsp salt, and cook until the tomatoes soften.
- # Pour this hot sauce all over the kebabs after removing them from the oven.
- # Serve hot.

Note: You can pour the mixture of pounded garlic and yogurt all over.