



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

Leek with Chicken

Tavuklu Pırasa



2.20 pounds leek
7 ounces chicken breast
2 garlic cloves
2 carrots
1 medium onion
1 tbsp tomato paste
2 tsp salt
1 handful rice
2 cups hot water
6 tbsp vegetable oil

Chop the chicken breast into medium sized cubes. Put the oil into a pot. When it gets hot add the onion cubes into it.

When all of the water evaporates, add finely sliced onion and garlic cloves, and the carrots which are cut into 1-1.5 inch pieces.

When the carrot softens a little bit, add tomato paste and washed rice, and mix for a while.

Finally add the leeks which are cut into 1-1.5 inch pieces. Drizzle salt, mix for a while and add 2 cup boiling water and then cook over low heat and cook for about 45-50 minutes. Serve hot.

Note: If you don't like tomato paste and rice, you can cook "leek with chicken" without adding them.