



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

Chicken With Mushrooms

Mantarlı Tavuk



17.6 ounces mushroom
17.6 ounces chicken breast
1 medium onion
2 long green pepper
2 big tomatoes
1 tsp salt
1 tsp black pepper
2 tbsp vegetable oil

- # Put oil to the pot, and add the chicken breast which is cut in morsel size pieces. Cook it until the water evaporates.
- # Add half circle sliced onion and sliced tinny long green pepper, cook until onions get wet.
- # Grate the tomatoes, and then add to the mixture and cook it starts to boil.
- # Cut mushrooms in morsel size pieces, and then add with salt and black pepper.
- # Cook less than 15 minutes over medium heat.

Note: You should slice the mushrooms and breast in same sizes. You can use turkey instead of chicken in this recipe.