



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

Chicken with Almonds

Bademli Tavuk



4 chicken steaks
4 small potatoes
8 tbsp vegetable oil
1 tbsp thyme
Juice of half lemon
2 tbsp flour
1 egg
1/3 cup finely pounded almond
2 garlic cloves
1 grated tomato
1 tsp salt
1/4 tsp black pepper

Peel the potatoes, cut each into 2 pieces, place the potato pieces on the oven tray, get the cut sides down, grease the upper sides, sprinkle salt and thyme, and bake in the oven which is preheated to 356 F, for about 30-35 minutes.

Sprinkle black pepper all over the chicken steaks, then respectively dip into lemon juice, cover with flour, whisked egg and pounded almonds.

Put the remaining oil to the pan, when it warms up fry the prepared steaks until they turn to pink, sprinkle salt all over.

Put grated tomato, 2 tbsp vegetable oil and pounded garlic to the separate pan, and cook over medium heat until the colour of the tomatoes changes, add salt and black pepper.

Place 2 half potatoes, 1 steak with almond, and pour the tomato sauce all over the steaks while serving.

Note: You can serve Chicken with Almonds with potato puree instead of potatoes with thyme.