



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

Macaroni With Pickled Gherkins

Kornışonlu Makarna



- 1 pack macaroni
- 1 tbsp tomato paste
- 5 tbsp vegetable oil
- 3 garlic cloves
- 4 pickled gherkins
- 1 tsp salt
- 1 tsp crushed red pepper

- # Boil the macaronis in salt water, drain and wash under cold water for a few seconds.
- # Make the oil red-hot in a small skillet, and add so finely sliced garlic on it.
- # When the garlic turns a little colourless add paste, crushed red pepper, salt and roast all them together. After removing from the stove add so finely sliced pickled gherkins.
- # Add the hot sauce into the drained macaroni, cook over low heat by stirring constantly for 5 minutes.
- # Serve hot.

Note: You must add the sauce into the macaroni while it is hot yet.