



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

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## Macaroni With Sausage

Sosisli Makarna



1 pack rotini  
1 onion  
2 garlic cloves  
5 sausages  
4 tomatoes  
1 tsp pepper paste  
5 tbsp vegetable oil  
1 + 1/2 tsp salt  
1/2 tsp black pepper

- # Boil the rotini in salty water. When the rotini gets cooked pour 1 cup cold water on it drain.
- # Slice the onion finely, roast, when turns to pink add sausages.
- # Close to sausages getting cooked add pounded garlic, pepper paste, grated tomato, salt and black pepper.
- # Cook until the tomato's colour changes. By this way the sausage of the macaroni is ready.
- # Add the drained macaroni to sausage, cook over very low heat for about 5-10 minutes.
- # Serve hot.

**Note:** You can use salami instead of sausage.