



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

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## Semolina Soup with Yogurt

Yoğurtlu İrmik Çorbası



8.8 ounces chicken breast  
1 long green hot pepper  
1 onion  
1/2 bunch parsley  
8 cups water

For the Liaison:  
1 cup yogurt  
1 egg  
2 tsp salt  
3 tbsp semolina

- # Firstly, remove the seeds of the long green pepper and cut it into 2 pieces. Chop the onion.
- # Put the chicken meat, pepper, onion and non-cut parsley into a pot, add 8 cups water on it. Boil it until it turns to cooked.
- # Remove the pepper, parsley and onion from the boiling water. Pick the chicken meat and put it into the pot again.
- # Put yogurt, egg, salt and semolina into a deep bowl and mix until it smoothens.
- # Put 1/2 cup of hot broth onto the liaison and mix it. Then, pour this mixture into the soup slowly.
- # Boil the soup for 10 minutes by stirring constantly, after it reaches to the boiling temperature. Garnish it with parsley. Serve it hot.

**Note:** If you slice the onion, parsley and pepper very finely, there is no need to remove them from the boiling water.