



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

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## Pasta with Eggs

### Yumurtalı Makarna



Half pack of spaghetti  
1 small onion  
3 tomatoes  
1 tbsp tomato paste  
1/3 cup sunflower oil  
4 eggs  
1 tsp salt  
3 cups water

# Put water, salt and 1 tbsp of the total sunflower oil. When this mixture reaches the boiling temperature add spaghetti, push the spaghettis into the pot when the parts in the water soften. After placing all the spaghettis into water, boil for 10 minutes. Dice the onion and fry until turns into pink. Add tomato paste over the onion pieces. 2-3 minutes later, add grated tomato and salt. When the tomato seems as tomato paste, add boiled spaghetti, mix and remove from the stove. Place the pasta mixture into the greased baking tray. Make 4 small pools over the mixture and break the eggs into these pools. Sprinkle some salt over the eggs.  
# Place the tray into the oven which is preheated to 375 F. Cook until the eggs solidify.

**Note:** It is recommended to use juicy tomatoes.