



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

Italian Salad

İtalyan Salatası



3 tomatoes, big and hard
5 slices of salami
1 cucumber
2 long green peppers
2 leaves of cabbage lettuce
1 tsp dried sweet basil
3 garlic cloves
2 tbsp crumbs
3 tbsp vinegar
3 tbsp warm water
4 tbsp olive oil
1 tsp salt, black pepper

- # Peel the tomatoes, chop them into hazelnut sized pieces.
- # Remove the seeds of the peppers, chop them a little bit bigger, chop the cucumber into hazelnut sized pieces also.
- # Put finely chopped cabbage lettuce, tomatoes, peppers and cucumber into a deep bowl.
- # Add the sauce which was prepared with crumbs, mashed garlic, vinegar, water, olive oil and dried sweet basil, mix.
- # Finally, add the sliced salami cubes, salt, black pepper and mix.
- # Put onto the service plate.

Note: You can get a different taste by adding apple vinegar in it.