



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

Eggs With Green Beans

Fasulyeli Yumurta



3 eggs
17.6 ounces green beans
1 onion
4 garlic cloves
1 cup yogurt
1/3 cup vegetable oil
1 tsp salt
1/2 tsp black pepper

- # Clean the beans, and boil in salt water until it gets cooked.
- # Sauté the onion with vegetable oil.
- # Add the cooked and drained beans on the onion, sauté them together for a while.
- # Break the eggs into a bowl and whisk.
- # Add the eggs into the mixture with beans, and stir until eggs get cooked. Add salt and black pepper and remove from the stove.
- # Whisk the yogurt by the help of an egg beater and add garlic, mix.
- # Put sauté of the egg and beans on the service plate and pour the yogurt with garlic all over. Serve.

Note: It is advised to serving beans hot or warm.