



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

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## Egg With Spinach

Ispanaklı Yumurta



1.10 lbs spinach  
1 onion  
7 tbsp vegetable oil  
1 tsp salt  
1 tsp crushed red pepper  
4 eggs

- # Wash the spinach and drain, and then slice finely.
- # Put the oil into a skillet, and add diced onion and spinach, and sprinkle some salt.
- # Cover the lid and cook without adding water.
- # When the spinach gets cooked make some spaces on the skillet by using a spoon and then break the eggs into that spaces.
- # Sprinkle crushed red pepper on the yolks.
- # Cook the eggs until it reaches the right consistency.
- # Serve hot.

Note: You can use chard instead of spinach.