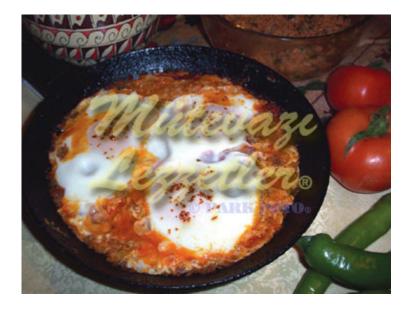
Eat and drink, but waste not by excess (Al-A'raf 31) Banu Atabay's Mütevazı Lezzetler® Turkish cooking recipes

## Egg with Ground Meat Kıymalı Yumurta



- 17.6 ounces ground meat
- 1 big onion
- 2 long green peppers
- 1 big tomato
- 1 tbsp tomato paste
- 4 tbsp vegetable oil
- 4 eggs
- 1 tap salt
- 1/2 tsp crushed red pepper

- # Chop the onion, sauté over medium heat until it turns pink.
- # Add ground meat and stir.
- # When the ground meat gets cooked add tomato paste, then sliced peppers, and then the tomato, drizzle salt.
- # When the ingredients get cooked, make spaces on the skillet for breaking the eggs.
- # Break the eggs onto these spaces and drizzle crushed red pepper on the yolks.
- # When the eggs reach the right consistency remove from the stove and serve hot.

Note: For preventing the eggs become hard, you must cover the lid of skillet.