



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 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.