



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

Omelette with Potatoes

Patatesli Omlet



2 medium potatoes
4 eggs
3 tbsp vegetable oil
1 + 1/2 tsp salt
1/2 tsp black pepper

- # Peel the potatoes, dice and fry them with some oil.
- # Break the eggs into a deep bowl, and whisk until get a smooth mixture.
- # Add salt, black pepper and fried potatoes, mix.
- # Put 3 tbsp oil into the pan, when it gets hot pour the mixture with potatoes and eggs on it.
- # When one side of the omelette gets cooked reverse the omelette by the help of a plate and cook the upper side also, and serve it hot.

Note: You can boil the potatoes instead of frying them for a healthier meal.