



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

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## Eggs with Aubergines

Patlıcanlı Yumurta



4 aubergines  
4 eggs  
1 onion  
2 long green peppers  
1 tsp salt  
1/2 tsp black pepper  
3 tbsp vegetable oil

# Barbecue the aubergines. In the meantime, put the oil into a flat pot, when it gets red hot add the onions which are sliced so finely.

# When the onions soften, add finely slice long green peppers, stir.

# When the peppers get cooked also, add barbecued, peeled and sliced aubergines and saut for a while.

# Make 4 holes in the mixture with aubergines and break the eggs into these holes.

# Sprinkle crushed red pepper on the yolks, and cook it until it reaches to the consistency which you want. Serve hot.

Note: Eggs with aubergines is not a common recipe, but it is worth a try.