



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

Jet Pizza

Jet Pizza



2 eggs
1 sausage
4 slices soujouk
2 slices salami
1 matchbox sized kashar cheese
2 tbsp vegetable oil
1/2 tsp thyme
1/4 tsp crushed red pepper
1/2 tsp salt
1 tbsp ketchup

- # Slice the sausage, salami and the soujouk finely.
- # Break the eggs into a deep bowl, add salt, whisk well.
- # Add the sliced salami, sausage and soujouk in it, mix.
- # Put the oil into the skillet, lay it to all surface.
- # Place the skillet over medium heat. When the oil turns hot, add pour the mixture, and cover the lid on.
- # While cooking the jet pizza, grate the kashar cheese and mix with thyme and crushed red pepper.
- # Sprinkle the mixture all over the jet pizza, and turn the heat off, cover the lid again.
- # When the kashar cheese melts, spread ketchup all over and serve.

Note: You can garnish this egg recipe with the other ingredients which are used for cooking pizza.