



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

Beefsteak on Skillet

Biftek Tava



1.10 pounds beefsteak
1 onion
2 tomatoes
2 tbsp crushed red pepper
3 tbsp vegetable oil
1 potato
1 tsp salt
1/2 tsp thyme
1/2 tsp black pepper

- # Grease a large skillet.
- # Place the beefsteaks on it.
- # Cut the peppers into a few pieces, clean the seeds. Place the pieces on the beefsteaks.
- # Place the potatoes which are finely sliced into circle type pieces.
- # Place the tomato slices on the potatoes.
- # Cover the lid on, cook over medium heat for 20 minutes.
- # Uncover the lid, drizzle thyme, black pepper and salt. Turn the heat to low and cook for 5 minutes. Serve hot.

Note: Adding the thyme earlier gives a bad taste to the meal, so you must not add it earlier.