



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

Borek with Chard

Pazılı Börek



3 ready-to-use yufka
2 cups milk
1/3 cup olive oil
1 egg
For Filling:
1 bunch of chard
1 cup mashed feta cheese
For Upper Side:
1 tbsp sesame

- # Wash the chards and slice them finely. Mix with feta cheese.
- # Place the yufkas over and over onto the bench. Slice the yufkas into the 8 equal triangles.
- # Break the eggs into a bowl, mix with milk and olive oil.
- # Hold the first yufka triangle and spread the milk mixture over it and place another triangle over the first one.
- # Place some chard mixture onto the large side of the triangle, fold the both edges over the mixture, then roll the triangle.
- # Place the boreks onto the greased tray. Spread the remaining mixture all over the boreks and sprinkle sesame all over.
- # Place the tray into the oven which is pre-heated to 356 F. Bake them until their surfaces turn into red.

Note: You may use stems of the chard, if you slice them into very small pieces.