



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

Nigde Style Lamb Cubes Cooked in Oven

Nide Tavas



35 oz lamb cubes
1 small clove of garlic
5 long green peppers
5 tomatoes
3 tbsp vegetable oil
1 tsp salt

Peel the garlic. Cut into a few pieces. Peel the tomatoes, slice them thickly. Remove the seeds of the peppers and chop them into big pieces. Put meat, tomato, pepper, garlic, oil and salt into a deep bowl. Mix it well.
Place the mixture into the greased baking tray. Bake it for about 45-50 minutes in the oven which is preheated to 390 F. Serve it hot.

Note: Originally tail fat is used in this recipe instead of vegetable oil.