



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

Stuffed Kebab

İçli Kebab



35 oz minced meat, medium fatty
1 big onion
4 medium size tomatoes
For Stuffing:
2-3 peppers
1 cup grated kasar cheese
1/2 tsp black pepper
1 tsp salt
For Garniture:
3 potatoes
3 tbsp olive oil
1 tsp salt

Put minced meat, grated onion, salt and black pepper into a deep bowl and knead it for about 3-4 minutes. Refrigerate the mixture for 20 minutes.
Peel the tomatoes and dice them. Remove the seeds of the peppers and slice them finely.
Roll out the mixture over the cling film in rectangular shape. Place grated kasar cheese, pepper and tomato over the mixture. Force over the mixture a little.
Roll the mixture by the help of a cling film. Place the mixture over the greased paper in a baking tray. Spread some olive oil over the mixture.
Place some French fries style cut potatoes onto each side of the mixture. Sprinkle some salt all over and pour some olive oil. Place the kebab into the oven which is preheated to 390 F. Cook the kebab for about 40 minutes. After removing the kebab from the oven, rest it for about 10 minutes, then slice and serve with potato.

Note: Olive oil that you spread all over the kebab prevents the kebab cracks.