



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

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## Mushrooms with Chicken

Tavuklu Mantar



18 oz mushroom  
18 oz chicken cubes  
3 garlic cloves  
1 tsp curry  
1 tsp sweet red pepper powder  
1 tbsp soy sauce  
5 tbsp olive oil  
1 tsp salt

- # Pour the olive oil into the pot. When the oil turns into hot, add curry and stir it until it gives its color.
- # Add chicken cubes and slim garlic slices. Cook it over high heat until the chicken cubes gives its broth.
- # Cut the mushrooms however you want and add the pieces into the pot. Make the heat higher.
- # When the mushrooms soften add red pepper powder, salt and soy sauce. Cook the mixture for a few minutes more.
- # Serve it hot.

**Note:** Cumin or meatball spice may used instead of curry while cooking this recipe.