



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

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.