



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

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## Roasted Mushrooms with Pepper

Biberli Mantar Kavurması



18 oz mushroom  
1 red pepper  
2 garlic cloves  
1 tbsp butter  
1/2 tsp sugar  
1/2 tsp oregano  
1 tsp salt  
For the Upper Side:  
1/2 cup grated kasar cheese

# Put the butter into the tray. When the butter melts, add small pepper and garlic pieces. Fry them, until the pepper pieces lose their fit shape.

# Add mushroom pieces into the pot. You may slice the mushrooms however you want. Cook the mixture, until the mushroom pieces give their juice and soaks again over high heat.

# Add sugar, salt and oregano into the mixture. Fry the mixture for about 5-6 minutes more.

# Sprinkle kasar cheese all over the meal urgently after removing it from the stove.

# Serve it hot.

**Note:** This recipe also may be served as a garniture with meat meals.