



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

Pilaf with Tomato and Orzo

Şehriyeli Domatesli Pilav



2 cups rice
1/2 cup orzo
3 cups grated tomato
1 cup water
1 cube sugar
1/2 cup sunflower oil
1 tsp salt

- # Grate the tomatoes and use a colander to remove its seeds.
- # Transfer the tomato juice into a cooking pot. Add half of the oil, water, salt and sugar on it. Boil the mixture over medium heat for a while.
- # Meanwhile, transfer the remaining oil into another pot. Add orzo in it when the oil becomes hot. Roast the rice, until turn into transparent.
- # Add the washed and drained rice in it. Do not rest the rice in water before. Roast it for about 4-5 minutes.
- # Pour the cooked hot tomato mixture over the roasted rice.
- # Cover the lid of the pot and cook the meal over low heat for 15 minutes.
- # Remove the meal from the stove, place a fabric or paper between the pot and the lid. Rest the pilaf for half hour.
- # At the end of the resting time, mix and serve it.

Note: The cube sugar added into the tomato mixture removes the sour taste of the tomato.