



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

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## Tomato Garniture

Domates Garnitr



8 tomatoes  
1 onion  
2 garlic cloves  
10-15 stems parsley  
5 tbsp olive oil  
1/2 tsp black pepper  
1 tsp salt  
1 cup grated kasar cheese

- # Remove the stems out of the tomatoes by a knife.
- # Cut each of them into 2 pieces horizontally and place them into a greased baking tray.
- # Cut the onion and garlic cloves into very small pieces. Add salt and knead them to soften.
- # Add small parsley pieces, black pepper and olive oil on it and mix.
- # Place the prepared mixture onto the tomato slices.
- # Place grated kasar cheese onto the top finally.
- # Place the tray into the oven which is preheated to 374 F and cook it until the cheese turn into pink.

Note: Tomato garniture may be served with meat, chicken and fish main dishes. This recipe is from French Cuisine.