



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

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## Kebab on the Tray

Tepsi Kebabı



2 yufkas  
21 ounces lamb cubes  
2 onions  
4 long green peppers  
1 tbsp tomato paste  
5 tbsp vegetable oil  
1/4 tsp crushed red pepper  
1 + 1/2 tsp salt  
1/2 tsp black pepper  
4 tbsp vegetable oil for yufkas

- # Put the 5 tbsp oil into the pot, when it gets hot over medium heat add the lamb, cover the lid on.
- # When the gravy evaporates, add so finely sliced onion and 1 inch sized pepper pieces.
- # When the onion gets cooked add the tomato paste, crushed red pepper, black pepper and salt, mix and cook for 5 more minutes, remove from the stove.
- # Lay the first yufka on the kitchen top, grease it with 2 tbsp vegetable oil, and place the second yufka on it.
- # Grease the oven tray with 1 tbsp vegetable oil, place the yufkas on the oven tray, their edges must stand out of the tray.
- # Put the ground meat on the yufka and lay it all over.
- # Cover the outer sides of the yufkas on the ground meat, and grease the yufka's upper side with 1 tbsp vegetable oil.
- # Place into the 347 F oven and cook until it turns to pink.
- # Cut the kebab as cake pieces after removing it from the oven and serve.

**Note:** You can cook this kebab with chicken or turkey instead of lamb.