



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

Pan Meatballs with Potatoes

Patatesli Sahan Köftesi



1.10 pounds ground meat
1 onion
1 egg
2 slices of stale bread
1 tsp salt
1 tsp cumin
1/2 tsp black pepper
4 medium potatoes
1 tbsp tomato paste
7 tbsp vegetable oil
2 cups water

Grate the onion, mix with the crumbs well, and then add egg, ground meat and spices, and knead the mixture for 10 minutes.

While refrigerating the mixture for a few minutes, peel the potatoes, slice them into circles.

Place 1 potato slice and then 1 meatball which has the same size of the potato slice into a large pan, repeat this action for all ingredients.

Pour the mixture of the tomato paste, oil and water all over, and cover the lid on.

Cook over medium heat for 40 minutes.

Note: You can cook this recipe with aubergines instead of potatoes also.