



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

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## 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.