



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

Sarimazi

Sarimaz Tavas



1.10 pounds ground meat
1 onion
3 potatoes
3 tomatoes
4 long green peppers
2 tsp salt
1/2 tsp black pepper
7 tbsp vegetable oil

- # Knead the ground meat with grated onion, 1 tsp salt and black pepper for about 10 minutes.
- # While resting the mixture, peel the potatoes, and cut into 1/2 inch sized circles, slice the tomatoes also as potatoes.
- # Grease the oven tray with 7 tbsp oil. Place the potato slices on the floor as 1 flat, then place the tomato slices on the potatoes.
- # Place the mixture of ground meat on the tomato slices and flat. Sprinkle 1 tsp salt all over.
- # Place the remaining tomato pieces and pepper slices on the top.
- # Cook the meal in the oven which is preheated to 392 F, for about 40-45 minutes.
- # Serve hot.

Note: Sarimaz is a popular meal of Antakya region.