



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

Meatballs with Eggs

Yumurtalı Köfte



1.10 pounds ground meat
1 onion, big size
3 slice of bread stale
1 tsp salt
1/2 tsp black pepper
1 tsp cumin
3 tbsp vegetable oil
6 boiled eggs
2 tomatoes
4 long green peppers

- # Grate the onion, and add all the ingredients except eggs on it.
- # Knead for about 10 minutes, and refrigerate the meatball mixture for half an hour. Cut the meatball mixture into 6 pieces.
- # Roll on each piece until it reaches a dessert plate size by the help of your wet fingertips.
- # Place the uncut egg on the middle of the meatball mixture, and cover the egg with the meatball mixture. Roll between your palms for preventing it to open.
- # Place the meatballs on a small tray, place sliced tomatoes and peppers between them, and pour vegetable oil all over.
- # Cook the meatballs in the oven which is preheated to 374 F until their upper sides turn red.
- # Serve hot.

Note: You can use boiled spinach instead of eggs also.