



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

Ragout of Potatoes in the Oven

Patates Oturtması



2.20 pounds potato
7.1 ounces ground meat
7 tbsp vegetable oil
3 medium tomatoes
2 onions
3 long green peppers
1 + 1/2 tsp salt
1/2 tsp black pepper

- # Slice the onions and roast them with some oil. Add ground meat, long green peppers, and stir it for a few times to get the mixture smooth.
- # When the ground meat gets cooked, add grated tomatoes. Just before the tomatoes get cooked add salt and black pepper. And remove from the stove.
- # Slice the potatoes into circles. Place half of them in the pot.
- # Place half of the meatballs mixture on the potatoes, place the remaining part of the potatoes, and place the remaining part of the meatballs mixture. # And place over medium heat.
- # Cook the meal for about 30-35 minutes, and serve hot.

Note: You can cook this meal with zucchini or aubergine instead of potatoes.