



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

Celery Medley

Kereviz Oturtma



2 celery roots, big and smooth
1 onion, medium
5 tbsp vegetable oil
8.8 ounces ground beef
1 big tomato
2 tbsp tomato paste
1 tsp salt
1 cup hot water

- # Peel the celery roots, slice into circular pieces which have 1 inch thickness.
- # Hollow the middles of the slices.
- # Boil the slices in salty water until they get half-cooked.
- # In the meantime put the chopped onion in a pot and roast until it turns pink.
- # Add ground beef to the onion, when the water evaporates add tomato paste and then add tomato and salt, cook for 2-3 minutes too, and then take away from the stove.
- # Place the half-cooked celery root slices on a pan skillet, put the mixture with beef on their hollows, and put tomato slices on it.
- # Put the skillet on a over medium heat stove, add 1 cup hot water. Cook until celeries soften.
- # Serve hot.

Note: You can get this dish without boiling the celery roots before.