



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

Fried Zucchini

Kabak Tava



4 medium zucchinis
1/2 cup milk
1 tsp salt
1 cup oil, for frying
2-3 tbsp flour
4-5 stems dill

- # Clean the zucchinis, transect each to 2 pieces, then slice these into pieces which have thickness of the back side of the knife.
- # Pour the milk and salt into a bowl, mix, and put the zucchini slices into this mixture. Rest them in this mixture for 20 minutes.
- # Remove the zucchinis from the mixture and then cover with flour, fry until they turn to golden colour.
- # Sprinkle finely sliced dill all over and serve hot.

Note: Fried Zucchini can be served with yogurt, or serve with meat recipes as a garniture.