



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

Thai Pilaf

Tay Pilavi



1 + 1/2 cups rice
1 cup canned green peas
1 big carrot
2 eggs
1 onion
8 tbsp vegetable oil
3 cups water
1 + 1/2 tsp salt

Put 3 cups water, 1/2 tsp salt and 3 tbsp vegetable oil into a pot. Let it boil.

Meanwhile, clean the rice, wash it with too much water, without resting it in water, then drain and add into the boiling water.

Cover the lid of the pot and cook it over low heat for 15 minutes. Remove it from the stove and rest it for half an hour at least.

Put 3 tbsp vegetable oil into a separate pot and make it hot over medium heat. Then add finely sliced onion in it, and roast it.

When the onion softens totally, add boiled and diced carrot, roast until it turns to transparent.

Add drained canned green peas in it, add 1/2 tsp salt also. Sauté the mixture for a while and remove it from the stove.

Add w tbsp vegetable oil into a skillet, break 2 eggs into the skillet, add 1/2 tsp salt in it also. Cook it over medium heat by stirring constantly, as omelette. Then cut it into small pieces and keep it in skillet.

Stir the boiled and rested rice gently by a fork. Add the mixture of green peas firstly, then add small omelette pieces in it.

Mix it gently without mashing the rice, cook it over very low heat for 5 minutes. Fill a wet bowl with pilaf, then reverse the bowl over a service plate to serve.

Not: Thai Pilaf is from Thailand Cuisine.