



Eat and drink, but waste not by excess (Al-A'raf 31)
Banu Atabay's Mutevazi 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 8 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.