



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

Chicken Paca

Tavuk Paça



3 yufkas
1 chicken
3 cups chicken broth

For Soup;
2 eggs
7 tbsp vinegar
2 tbsp butter
3 garlic cloves
3 tbsp yogurt
3 tbsp flour
3 cups chicken broth
1 tsp salt
1 tsp crushed red pepper
1 tbsp vegetable oil

- # Superpose the yufkas on the oven tray and bake until they dry totally.
- # After removing from the oven pour 3 cups chicken broth all over and bake for about 5-10 minutes in hot oven.
- # Whisk well the mixture of butter, eggs, yogurt, garlic, flour and salt in a pot.
- # Add the chicken broth and 1 cup water into the pot, cook until it reaches the consistency of milk pudding. Add vinegar in it.
- # Pick shreds from the chicken and lay them on the warmed yufkas, then pour the soup all over. Pour the fried crushed red pepper all over finally.

Note: You should serve hot.