



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

Chicken With Lemon

Limonlu Tavuk



1 chicken
2 lemons
1 onion
7 tbsp vegetable oil
1 tbsp tomato paste
1 tsp salt
1/2 tsp black pepper
1 bay leaf

- # Cut the chicken into small pieces. Let the chicken stand in the liaison which is prepared with 3 + 1/2 tbsp oil and juice of a lemon for 2 hours at least.
- # Put the rested chicken in a skillet. Cook over low heat without adding anything else.
- # Sautee the diced onion with the remaining oil in another skillet. Cut the lemon into two pieces, and slice a tinny wedge (for the lemon rids smell).
- # Add the tinny lemon wedge and the remaining lemons juice. Cook. Remove from the stove.
- # Add the mixture with onion to the cooking chicken, and then add salt, black pepper, bay leaf.
- # Cook until the chick softens Serve hot.

Note: Chicken with lemon is a national meal of Colombia.