



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

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## Watery Chicken

Sulu Tavuk



2 chicken breasts  
3 potatoes  
2 medium onions  
3 big tomatoes  
7 tbsp vegetable oil  
3 long green peppers  
1/2 tsp black pepper  
2 tsp salt  
1 tsp tomato paste

- # Slice the onions into half circles, roast with 7 tbsp oil until they soften, add tomato paste.
- # Add some pepper which are sliced finely, sauté for a while, add grated tomatoes.
- # When the tomato gets cooked, add chicken breast cubes.
- # Just before the chicken breast cubes get cooked, add potato cubes. Cook over medium heat for about 30 minutes.
- # Just before it gets cooked add salt and black pepper, remove from the stove.
- # Serve hot.

Note: You can add the vegetables as carrot, zucchini etc. also. You must not add any water into the "Water Chicken".