



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

Wrapped Chicken

Tavuk Sarması



4 chicken steaks
4 pastrami slices
4 slices of kashar cheese
1 pinch salt
1 egg
1/2 cup bread crumbs
1 cup oil, for frying

- # Place the steak on a plate, drizzle salt all over.
- # Place the pastrami and kashar cheese slices on it.
- # After superposing all the ingredients, roll it, but pay attention to prevent the ingredients get out.
- # Dip the wrapped chicken in the whisked egg at first, then cover with bread crumbs.
- # Place the wrapped chicken into the oil which is heated but not made red-hot, and fry the chickens. Put the fried wrapped chickens on a paper. Serve hot.

Note: Pounding or blending the stale bread slices are good ways to get bread crumbs.