



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

Aubergines with Eggs and Olive Oil

Zeytinyađlı Yumurtalı Patlıcan



3 aubergines
4 tomatoes
4 long green peppers
1 onion
5 garlic cloves
1/3 cup olive oil
2 eggs
3 cube sugars
2 tsp salt
1 tsp crushed red pepper

- # Put the olive oil into a medium size pot.
- # When the oil is getting hot, whisk the 2 eggs in a separate cup.
- # Pour the whisked eggs into the hot oil slowly by stirring.
- # Add the diced onions, pounded garlic cloves, finely sliced peppers, peeled and diced tomatoes, sugar, salt, crushed red pepper and finally sliced aubergines respectively.
- # Stir all the ingredients gently, and add 1/3 cup hot water.
- # Cook over low-medium heat for half an hour.
- # Serve warm.

Note: Eggs can be interesting for olive oil dishes, but [Aubergines with Eggs and Olive Oil](#) is worth a try.