



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

Macaroni With Bean

Bezelyeli Makarna



1 pack rotini
7 ounces ground meat
1 cup canned bean
1 tomato
1 onion, small size
3 tbsp vegetable oil
1 tsp salt
1/2 tsp black pepper
1 tbsp tomato or pepper paste

Boil the macaroni in salt water, and drain.

Put 3 tbsp oil in a pot, add finely chopped onion in it.

When the onion turns pink add ground meat, when the water evaporates totally, at first add peeled and finely chopped tomato then the paste. When the tomato gets cooked add bean.

Cook for 10 minutes and remove from the stove.

Add this mixture to the boiled, drained macaroni. Sprinkle salt and black pepper cook over medium heat for 5 minutes.

Serve hot.

Note: You can add grated kasar cheese while it is still hot for garnish.