



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

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## Macaroni with Parsley and Dill

Otlu Makarna



1 pack farfalle  
3 garlic cloves  
1 bunch parsley  
1 bunch dill  
1/3 cup grated cheese  
7 tbsp vegetable oil  
1 tsp salt  
1/2 tsp black pepper

# Wash the parsley and dill, drain well, and slice them too finely.

# Put these into a skillet, add vegetable oil, and add so finely sliced garlic cloves, sauté medium heat until they lose their brightness, remove from the stove.

# In the meantime, boil the macaroni in too much water with some salt for about 10-12 minutes. Take 5 tbsp boiling water from it and add into the cooked plants, pour this mixture all over the macaroni and add grated kashar cheese.

# Cook over medium heat for about 5 minutes, until all ingredients warm up. # Serve hot.

Note: You can cook this macaroni by adding sweet basil and thyme.