



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

Macaroni with Parsley and Dill

Otlı 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.