



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

Macaroni with Tarhana

Tarhanalı Makarna



1 pack macaroni
3 tbsp dried Tarhana
1 tbsp tomato paste
1 tbsp butter
3 tbsp sunflower oil
1 + 1/2 tsp salt

- # Fill a pot with water, and just before it starts to boil add salt.
- # When it starts to boil add macaroni, cook until the macaronis soften while the lid of the pot uncovered or par-covered.
- # Just before the draining pour 1 cup cold water all over and then drain.
- # Put sunflower oil and butter into a skillet, mix, when it warms add tarhana. # Roast until the tarhana turns crisp.
- # Add tomato paste and salt, and roast over low heat for a while and remove from the stove.
- # Take the boiled macaroni into a pot, add the mixture with tarhana on it, stir, and cook over low heat for a while, serve.

Note: Tarhana is a sun-dried food made of curd, tomato and flour. If you wash your glass dishes with the drained water of macaroni, they became brilliant.