



Eat and drink, but waste not by excess (Al-A'raf 31)
Banu Atabay's Mtevaz 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.