



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

Corn Salad

Mısır Salatası



1 canned tuna fish (5.6 ounces)
1 cup dried ickers
1 small onion
1 green onion
1 red bell pepper
1/2 tsp crushed red pepper
1/2 tsp salt

#Boil the dried ickers in a pressure cooker. (for 25 minutes after it starts to boil)

#Slice the onions into half circles, knead the slices with 1/2 tsp salt.

#Slice just the green sides of the green onion finely.

#Dice the red bell pepper.

#Put the boiled ickers, diced red bell pepper, green onion and onion into a bowl. Add canned tuna fish, crushed red pepper and salt on it.

#Mix all the ingredients gently, without mashing them during the mixing. (The oil in the canned tuna fish is enough for the salad.)

Place the salad onto the service plate and serve.

Note: For saving time and get a better taste you can use canned corn (8.8 ounces) for preparing this salad.