

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

## **Bread Slices with Melted Cheese**

Peynir - Ekmek



8 slices of bread 1 cup grated kashar cheese

1 grated feta cheese 1 egg 1/2 tsp crushed red pepper Butter

- # Slice the bread into slices, each has 1/2 inch thickness.
- #Put grated kashar cheese and feta cheese in a bowl, add egg and crushed red pepper into it and mix well.
- # Spread some butter all over the bread slices, and then spread the mixture all over as a thick layer.
- # Place the bread slices onto the oven tray which is not greased. Place the tray into the oven which is preheated to 392 F and bake until their surfaces turn to red.
- # Cut each slice into 2 pieces after removing them from the oven, and serve with sliced tomato.

Note: It is too easy and quick to prepare this recipe. You can add finely sliced parsley into the mixture of grated cheese.