



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

Canapé Tapa

Kanepe Tapa



8 slices of bread
2 chicken steaks
1 small potato
1 small long green pepper
2 tbsp ketchup
Salt

For Frying;
Vegetable oil

- # Peel the potato, slice into circles, each has 1/4 inch thickness. Fry them in golden colour.
- # Cut each steak into 4 equal pieces. By this way you will get 8 pieces of chicken and fry them in pink colour.
- # Cut off the edges of the bread slices, and spread ketchup all over the remaining bread slices.
- # Place fried potato on it at first, and then place the fried chicken piece on it.
- # Finally place the square shaped sliced pepper on the top.
- # Place the tapa canapés onto a flat service plate. Put fried potato slices between them.
- # You can garnish these potato slices with tomato and pepper slices. Sprinkle salt all over and serve it.

Note: You can barbecue the chicken steaks also.