



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

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## Kendim Soup

Kendim Çorbası



1 small onion  
2 long green peppers  
2 tomatoes  
1 tbsp tomato paste  
1/3 cup noodles vermicelli  
7 tbsp vegetable oil  
1 egg  
1 + 1/2 tbsp flour  
Juice of half lemon  
1 + 1/2 tsp salt  
6 cups water  
1-2 stems of parsley

- # Grate the onion, roast with oil for a while.
- # Add so finely sliced pepper on it.
- # When the pepper slices soften, add tomato paste, noodle vermicelli, and grated tomatoes.
- # Mix these ingredients, and add 6 cups water into the mixture.
- # When the noodle gets cooked, make tepid the mixture of flour, lemon juice and egg and add into the soup, boil by stirring.
- # Boil for 5 minutes by stirring.
- # Remove from the stove, put into the soup bowls, sprinkle finely sliced parsley all over and serve.

**Note:** You can add rice instead of noodle vermicelli into the soup with same measure.