



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

Orzo Pilaf

Arpa Şehriye Pilavı



2 cups orzo
1 cup grated tomato
3 cups water or broth
4 long green peppers
2 green onions
1 onion, medium size
1/2 cup vegetable oil
1/2 tsp crushed red pepper
2 tsp salt

- # Put the vegetable into the pot, and place it over medium heat, add the finely chopped onion in it.
- # Add the finely sliced green onions and peppers into the mixture just before it turns to cooked.
- # Add the orzo into the mixture before the onion and the peppers turn to cooked, roast them for 10 minutes at least without covering its lid.
- # When the colour of the orzo changes add the grated tomato in it and roast it for about 2 – 3 more minutes.
- # Add the salt and crushed red pepper in it, add cold water or broth in it , cover the lid of the pot.
- # Cook it over medium heat for 17 - 20 minutes. Some water can be standing over the pilaf at the end of the cooking. Turn off the heat.
- # Place a paper towel between the pot and its lid. Do not uncover the lid for half an hour at least. Let the pilaf soak its water.
- # At the end of the resting time uncover the lid and remove the paper towel.
- # Stir it by a fork.
- # Serve it hot.

Note: This pilaf may be cooked by another way; roast the orzo without adding anything in it, place it onto a plate. After doing the same processes as given at the recipe, add the roasted orzo into the mixture finally.