



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

Pilaf with Corn

Mısırlı Pilav



1 + 1/2 cups rice
1 cup canned corn
1 medium tomato
1 medium bell pepper
2 green onions
6 tbsp olive oil
1 + 1/2 tsp salt
2 + 1/2 water

- # Slice the onion and bell pepper finely. Peel the tomato, and dice it.
- # Put olive oil into the pot and make it hot over medium heat. Add onion and pepper in it. Roast until the smell of the onion goes away.
- # Add tomato and salt on it, cover the lid of the pot and cook it for about 5 minutes.
- # Add 2 + 1/2 cups water into the mixture and boil it.
- # Meanwhile clean the rice, wash it for a few times and drain it well.
- # Add the rice into the boiling mixture, cover the lid of the pot. Cook it over very low heat for 20 minutes.
- # At the end of the cooking time, remove it from the stove, place a paper towel between the pot and its lid, rest it for half an hour.
- # Add the drained canned corn into the rested pilaf, stir it without mashing the pilaf.
- # Place the pilaf with corn into the fridge, refrigerate it for 1 hour and serve cold.

Note: Frozen corn may be added into the pilaf instead of canned corn, but you should boil it for a while before adding it into the pilaf.