



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

Mildly Sour Pilaf

Mayhoş Pilav



2 cups rice
2 cups finely sliced green onion
Juice of half lemon
1 tomato
1 tbsp tomato paste
1 tbsp butter
5 tbsp sunflower oil
2 tsp salt
3 + 1/2 cups broth

- # Firstly, finely slice just the green sides of the green onions, until it fills 2 cups. Peel the tomato and dice it.
- # Wash the rice with cold water until the starch, over it, goes away without resting the rice in water, and drain it.
- # Put the sunflower oil and butter into the pot and make it hot over medium heat, then add drained rice in it and roast for 5 minutes.
- # Add tomato paste into the mixture, add salt and sauté the mixture for a while.
- # When the smell of the paste goes away, add the green onions, tomato and lemon juice, stir.
- # Finally add broth. Firstly cook it over medium heat, then cook it over low heat for about 20 – 22 minutes.
- # At the end of cooking time, place a paper towel between the pot and its lid, and rest the pilaf for half an hour.
- # Stir the pilaf gently without breaking the rice, and serve it hot.

Note: 1 pinch saffron may be added into the Mildly Sour Pilaf, while roasting the rice.