



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

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## Pilaf with Herbs

Otlı Pilav



2 cups rice  
1 bunch green onions  
1/2 bunch parsley  
1/2 bunch dill  
1 handful fresh mint  
1/2 cup olive oil  
1 tsp granulated sugar  
1/2 tsp black pepper  
2 tsp salt  
2 + 1/2 cups water

- # Clean the rice, put it into a deep bowl, add boiling water on it, rest the rice in water until it turns to cool.
- # Pour half of the olive oil into the pot and make it hot over medium heat. Add sliced white parts of the green onions in it. When it softens, add 2 + 1/2 cups water. When it starts to boil, add the rice, which is rested in water and then washed a few times, into the pot and cover the lid. Cook over low-medium heat for 15 minutes.
- # At the end of cooking time, add sliced green parts of the green onions, parsley, mint, dill, remaining olive oil, granulated sugar, black pepper and salt into the mixture.
- # Stir the pilaf gently without mashing the rice, cover the lid, cook over very low heat for 10 more minutes.
- # Remove it from the stove, rest and serve warm or cold.
- # It is advised to serve the next day to increase the flavour of the pilaf.

**Note:** Pilaf with Herbs may be served with meat or fish dishes as a garnish.