



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

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## Marble Pilaf

Mozaik Pilav



2 cups rice  
1/3 cup orzo  
1 big carrot  
4 small green onions  
3 tbsp boiled chickpeas  
1/2 cup sunflower oil  
4 + 1/2 cups water or broth  
1 + 1/2 tsp salt

- # Firstly, cut the carrot into a few pieces, put them into a small pot, add 1/3 cup water on it, cover the lid on, and cook it until it softens.
- # Then cool the boiled carrot pieces, dice them. Slice just the green sides of the green onions finely.
- # Put sunflower oil into the pot and make it hot. Then add carrot and green onions in it. Roast until the colour of the green onion changes a little.
- # Remove the carrot and the green onions from the oil by draining their extra oil. Add orzo into the oil, which you fried the carrot and green onions in it, stir.
- # When the colour of the orzo turns to yellow, add boiled chickpeas and fried carrot and green onions, sauté it for a while.
- # Add the rice, which is not rested in water but washed with cold water for a few times and then drained, into the mixture, roast it over medium heat for about 2 – 3 minutes.
- # Add salt, water or broth into the mixture, cover the lid on. Firstly, cook it over medium heat, then cook over low heat for about 20 – 22 minutes.
- # After turning off the stove, place a paper towel between the pot and its lid, rest the pilaf for half an hour at least.
- # At the end of resting time, stir the pilaf gently without mashing it. Serve however you wish.

**Note:** 1 tbsp tomato paste may be added into Marble Pilaf also.