



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

Baked Pilaf with Tomato

Fırında Domatesli Pilav



2 cups rice
2 medium onions
4 medium tomatoes
2 banana peppers
2 pieces of string cheese
8 tbsp sunflower oil
1 tsp black pepper
2 tsp salt
2 + 1/2 cups water

For Upper Side;
1 cup grated kasar cheese

- # Clean the rice, put it into a deep bowl, add water and some salt on it, rest it half an hour at least. Then, wash it with cold water for a few times.
- # Put sunflower oil into a pot and make it hot over medium heat, then add finely chopped onions in it. Roast it until the onion pieces become too small.
- # Add the prepared rice in it, and roast it for about 2 – 3 minutes. Then add the banana peppers, seeds removed and finely sliced, and add peeled and diced tomatoes, salt and black pepper into the mixture, stir it gently without mashing the rice, and remove the mixture from the pot immediately.
- # Place half of the mixture into a medium size baking tray. Then place the string cheese, which is cut into thinner strings, over the mixture.
- # Lay the remaining mixture over the cheese. After adding the water, sprinkle the grated kasar cheese all over.
- # Place the baking tray into the oven which is preheated to 392 F, and bake it for half an hour at least.
- # Serve it hot.

Note: It is not advised to use broth, because of the cheese addition.