



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

Bulgur Pilaf with Potato

Patatesli Bulgur Pilav



2 cups bulgur, for pilaf
3 medium potatoes
1 medium onion
4 green onions
1 tbsp tomato paste
1/2 cup vegetable oil
1 tsp cumin
1 tsp salt
3 + 1/2 cups water

For Frying;
1 cup vegetable oil

- # Peel the potatoes, dice them into hazelnut size. Fry them with pink colour.
- # Put 1/2 cup vegetable oil into the pot and make it hot. Then add diced onion into the pot and fry them until it turns to yellow.
- # Add tomato paste in it, stir and add potato in it, add finely sliced green onions, saut it for a while.
- # Wash the bulgur, drain it, add the mixture of potato in it. After roasting it for about 2-3 more minutes, add cumin, salt and water in it.
- # Cover the lid of the pot, cook it over medium heat for about 15-20 minutes. After removing the pot from the stove, rest it for 15 minutes.
- # Serve it hot.

Note: If you do not fry the potatoes, cooking time changes and potatoes loose their shape.