



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

Nazir Soup

Nazır Çorbası



1 onion
3 tbsp flour
2 potatoes
2 carrots
2 tbsp green peas
3 tbsp orzo
5 tbsp vegetable oil
1 tbsp tomato paste
7 cup gravy
1 + 1/2 tsp salt

- # Finely slice the onion, and add into the warming up oil in the pot.
- # When the onion gets par cooked, add diced carrot on it and when the carrots gets par cooked add flour, and roast until flours smell clears away, add paste.
- # Add orzo and diced potato on the roasting ingredients add gravy, and sprinkle salt.
- # After boiling the gravy for 5 minutes add green beans, and cook all the ingredients together for about 15 minutes.
- # Remove from the stove and serve hot.

Note: If you don't have gravy you can get the same taste by adding 2 bouillons into 7 cup water.