



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

Potato Salad

Patates Salatası



3 medium potatoes
10 green onions
7-8 stems of parsley
4 tbsp olive oil
Juice of half lemon
1 tsp cumin
1 tsp salt

- # Boil the potatoes, peel, cut into hazelnut sized pieces.
- # Add finely sliced green onions, parsley and mix.
- # Put the olive oil, lemon juice and salt into a deep bowl and whisk.
- # Pour this mixture all over the potatoes.
- # Finally sprinkle the cumin, and mix without mashing the potatoes.
- # Rest it for about 1-2 hours, and then serve.

Note: you can prepare this salad by frying the potatoes instead of boiling them, you should decrease the measurement of the olive oil in that case.