



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

Purslane with Cheese

Peynirli Semizotu



2 bunches of purslane
1 onion
5 tbsp vegetable oil
1 tsp salt
1 cup feta cheese
For the Upper Side:
1 egg
1/2 tsp flaked red pepper
1 cup grated kasar cheese

- # Firstly, wash the purslanes. Cut the purslanes and onions into very small pieces.
- # Pour the vegetable oil into a pot. When it turns into hot, add onion pieces and fry them until the pieces turn into transparent.
- # Add purslane pieces and salt into the pot. Cook the purslane pieces until they lose their fresh green color, not too much.
- # Transfer half of the purslane pieces into a medium size baking tray. Place feta cheese all over those pieces.
- # Place the remaining half of the purslanes onto the cheese layer and flatten the surface.
- # Whisk the mixture of egg and red pepper and pour this mixture all over the purslane.
- # Finally sprinkle grated kasar cheese. Place the tray into the oven which is preheated to 355 F. Cook it until it turns into red.
- # Serve it hot.

Note: Purslane includes juice in its leaves. So there is no need to add extra water.