

Around the World Recipes

MENEMAN



TURKEY



Menemen is a popular traditional Turkish dish that includes eggs, tomato, green peppers, and spices such as ground black and red pepper cooked in olive oil. Menemen may be made with onions, but the addition of onions is often debated and is more common when Menemen is eaten as a main dish, rather than at breakfast.

[Recipe provided by Alexsim in Koala Class](#)

Recipe for one

Ingredients

1 egg
Pepper (but not chilli pepper)
Cherry tomatoes
1 tsp butter / olive oil
½ tsp tomato paste

Serve with

Turkish bread (ingredients from Turkish shop at circle).

Method

STEP 1

Get a small pan heat, butter, add a small, cubed pepper and fry it until it has turned colour a little bit, then add small, cubed cherry tomatoes and tomato paste, then cook it for 3 minutes.

STEP 2

Crack an egg in a bowl, put salt and pepper in and mix it all together, then crack another egg and only add the egg white and stir. And cook for 1 more minute.

STEP 3

Serve straight away, you can eat it in the pan and use it with bread.