

Turkish Menemen Recipe



Ingredients

- 3 tablespoons olive oil
- 1 onion, finely chopped (optional)
- 3 green peppers, chopped
- 4 cups chopped tomatoes or canned tomatoes
- 4 cloves garlic, sliced (optional)
- 3 green onions, 2 for cooking and 1 for the garnish
- ½ teaspoon salt
- 6 free-range eggs
- ¼ teaspoon black pepper
- Mint leaves for garnish

Method:

1. Heat olive oil in a pan, preferably an iron cast. Add in chopped onion and green peppers, sauté until tender.
2. Add in tomatoes, garlic, and green onions; let it simmer for 10-15 minutes stirring frequently until it thickens. Sprinkle salt over it.
3. Using a spoon make rooms for each egg and break eggs into those hollows. Let it simmer uncovered until the eggs are slightly cooked for 8-10 minutes. Help egg whites cook well with a spoon. If you like the yolks hard, cook longer.
4. Sprinkle ground black pepper over it.
5. Garnish with chopped green onion and mint leaves. Serve in the pan.