Erzurum sautéed casir (wild greens) with eggs

Serves 4

Ingredients

1 kg	Çaşır (wild ferula greens)
250 g	Egg 5 pc
250 g	Butter 1¼ glass
18.3 g	Salt 1 tbsp

Allergens

Allergen information is not complete yet. Worked out from the ingredients. It does not cover contact in your kitchen.

Method

1. Boil the casir beforehand and chop it finely.
2. Melt the butter in a pan, add the salt and the chopped casir and sauté for a while.
3. Beat the eggs, pour them over the casir and cook for 2-3 minutes. Serve hot.
   2 min

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