Erzurum çeç pancarı (turnip greens with bulgur and lentils)

Whole recipe

Ingredients

150 g	Beef kavurma
500 g	Çeç (turnip stalks and greens)
110 g	Onion 1 pc
30 g	Butter 2 tbsp
10 g	Tomato paste ½ tbsp
70 g	Bulgur ½ glass
70 g	Green lentils ½ glass
2 g	Red pepper flakes 1 tsp
2 g	Ground black pepper ¾ tsp
10 g	Salt ½ 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 green lentils.
2. Chop the onion and fry it in the butter.
3. Add the tomato paste and stir.
4. Add the kavurma, boiled lentils, çeç, bulgur, black pepper, chili flakes and salt. Pour in water to just cover.
5. Cook over low heat for 20 minutes and serve hot.
   20 min

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