Gullik (hellik, çiriş) greens with eggs

Serves 6

Ingredients

2 kg	Çiriş (wild asphodel) shoots
100 g	Egg 2 pc
43.2 g	Butter 3 tbsp
1 kg	Water 5 glass
5 g	Salt ¾ tsp

Allergens

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

Method

1. Trim the gullik, roots and leaves alike, and rinse it in plenty of water.
2. Chop the gullik, put it in a large pot, pour in the water and cook.
3. When cooked, drain the gullik through a strainer.
4. Melt the butter in a separate bowl and pour it over the beaten eggs.
5. Put the drained gullik in a pan with the eggs, add the salt and stir. Fry for about 5 minutes and take off the heat.
   5 min

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