Hakkâri siyabo greens sauté with lamb and eggs

Serves 4

Ingredients

1 kg	Siyabo greens (Diplotaenia)
500 g	Diced lamb
200 g	Onion 1¾ pc
200 g	Egg 4 pc
92.1 g	Sunflower oil ½ glass
10 g	Salt ½ tbsp
5 g	Red pepper flakes 1 tbsp

Allergens

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

Method

1. Wash and trim the siyabo, discarding the roots and any yellowed or tough leaves. Cut into thin strips, blanch for about 5 minutes, drain and cool immediately.
   5 min
2. In a large pan heat the oil and sauté the chopped onion.
3. Squeeze the blanched siyabo lightly, add it and keep sautéing.
4. Add the browned meat, salt and chili flakes and keep sautéing, stirring.
5. Crack in the eggs and cook, stirring, until set but still slightly moist. Serve warm or hot.

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