Konya mıkla (onion, kavurma and egg skillet)

Whole recipe

Ingredients

100 g	Kavurma (preserved cooked meat)
450 g	Onion 4 pc
150 g	Egg 3 pc
20.6 g	Lemon juice 1¼ tbsp
70 g	Butter ¼ glass
3 g	Paprika 1¼ tsp
3 g	Ground black pepper 1¼ tsp
20 g	Salt 1 tbsp
100 g	Water ½ glass

Allergens

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

Method

1. Melt the butter in a pan and sauté the onions for 10-15 minutes.
   10 min
2. Add the kavurma, sprinkle in the red pepper, black pepper and salt, then pour in the lemon juice and water.
3. Cook for 15-20 minutes.
   15 min
4. Transfer the mixture to a wide pan, break the eggs on top without stirring them and cook. Serve hot.

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