Purslane dish with rice and tomato

Serves 6

Ingredients

1.5 kg	Purslane
82.2 g	Olive oil ½ glass
220 g	Onion 2 pc
369 g	Tomato 3 pc
2.5 g	Salt ½ tsp
40 g	Rice

Allergens

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

Method

1. Cut off the root ends and the thick stalks of the purslane.
2. Wash the purslane 2-3 times in plenty of water and chop it into bite-sized pieces.
3. Put the olive oil in a pot, add the onion and cook until it turns pink, then add the diced tomatoes.
4. Add the washed rice, salt and purslane. Cover without adding any water; let it come to the boil over high heat first, then lower the heat and cook until the rice is tender.

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Sivas İl Kültür ve Turizm Müdürlüğü sitesi, Asırlık Tariflerle Türk Mutfağı (PDF; kitapta yazar, yayıncı ve yıl yok)
tatname.com/en/tarif/semizotu-yemegi-sivas-asirlik