Zucchini braised in milk

Whole recipe · 15 min

Ingredients

110 g	Onion 1 pc
45.6 g	Olive oil ¼ glass
500 g	Zucchini 2½ pc
6.9 g	Paprika 1 tbsp
100 g	Water ½ glass
413 g	Milk 2 glass

Allergens

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

Method

1. Chop the onion and saute it in the olive oil in a pot.
2. Wash the zucchini and dice it without peeling. Add it to the pot once the onion turns pink.
3. Sprinkle in the paprika. Add 1-1.5 tea glasses of hot water so it does not burn and cook until the zucchini is well sauteed.
4. Add enough milk to cover the zucchini, bring it to a boil once or twice and take it off the heat. It should be a little thicker than soup, still eaten with a spoon.

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Bircan Kalaycı Durdu, Fatma Emel Budakoğlu, Muğla Yemek Kitabı
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