Yumurtalı kömeç kavurması (mallow sautéed with eggs)

Serves 1 · 25 min

Ingredients

10 g	Clarified butter (ghee) ¾ tbsp
50 g	Mallow leaves (ebegümeci)
120 g	Egg 2½ pc
100 g	Onion 1 pc
2 g	Ground black pepper ¾ tsp
5 g	Red pepper flakes 1 tbsp
3 g	Salt ½ tsp

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 finely and fry it in half of the ghee in a pan until pink.
2. Add the picked and cleaned mallow on top of the onion; sprinkle over the chili flakes, salt and black pepper and stir until the mallow is soft.
3. Beat the eggs in a bowl. Heat the remaining ghee in another pan, scramble the eggs softly and spread them over the mallow.

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