

TURKISH PURSLANE STEW (SEMIZOTU YEMEGI)

Serves 3

INGREDIENTS:

Olive Oil

1 Medium Onion - chopped

2 Tbsp Tomato Puree

600g Fresh Purslane - rinsed and any thick stems removed.

Salt and Pepper to season

350ml Vegetable Stock

40g Bulgur Wheat

DIRECTIONS

Heat a glug of olive oil in a frying pan and sauté the onions until soft.

Add the tomato puree and cook for a minute to release the aroma, then stir in the purslane and the bulgur wheat.

Add the vegetable stock and season with the salt and pepper.

Simmer on a gentle heat for around 15 minutes until the bulgur wheat is cooked and the purslane has wilted.

Serve hot with some fresh crusty bread.