

MEALS AROUND THE WORLD

MEALS IN TURKEY

Bullfrog Books

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At the Pazar



Ada gets up.

She has tea.

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She has a plate of food.

It has olives.

It has cheese.

It has an egg and honey.



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Ada and Hud
go to the pazar.

The food is fresh!

They buy black
cabbage.

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Make Kale Corba!

Make this delicious soup from Turkey.
Be sure to get an adult to help.

Ingredients:



- 1 bunch kale, washed
- 2 onions, sliced thinly
- 1 cup cooked white navy beans
- ½ cup rice
- 1 tbsp butter
- 1 tbsp olive oil
- 1 tbsp red pepper flakes
- salt and pepper
- 5–6 cups chicken stock

Directions:

1. Cut kale into thin strips. Discard the white vein in the middle of the leaves.
2. Put the kale strips in a bowl and salt lightly.
3. Melt butter and olive oil in saucepan.
4. Add onion and cook until soft.
5. Add salted kale to pan and cook until wilted.
6. Add rice, navy beans, and chicken stock.
7. Add red pepper flakes, salt, and pepper.
8. Cook over gentle heat for 30 minutes.
9. Serve hot.

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Picture Glossary



corba
Soup.



kebabs
Skewers of meat and vegetables cooked on a grill.



kofte
Turkish meatballs.



kumpir
Baked potatoes stuffed with different fillings.



pazar
An open-air marketplace.



skewer
A sharp metal rod used for cooking meat over an open flame.

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