



Neslihan Eser



Ayvalık Anatolian High School





Fried Zucchini Patties



And



Chicken Soup



Ingredients

3 zucchini

1 clove of garlic

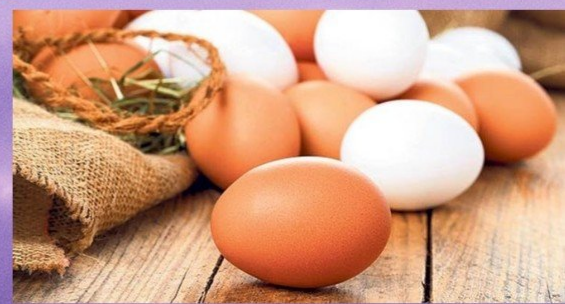
A few sprigs of dill

A few sprigs of green onions

A few sprigs of parsley

1 cup of flour

3 eggs



RECIPE

1-First ,peel and grate
the zucchini.

2-Then finely chop the
greens and garlic and
put them in the
zucchini.

3-Add flour.

4-Pour the olive oil into the pan
and the oil will fry.

5-Take a tablespoon of the mixture and put it in the pan.

6-When the shape is formed, fry it in front and back.

7-BON APPETIT



Ingredients

1 chicken

2 tablespoon flour

A glass of vermicelli

1 egg yolk

3 tablespoon oil

2 tablespoon yogurt

Half a lemon

Mint



RECIPE

- First,boil the chicken in a pot.
- Take the boiled chicken out of the water and drain the water.
- Chop the chicken into small pieces.
- Put the oil in the pot and wait for it warm up.
- Throw the vermicelli into it.
- Stir into browned.
- Then add the flour and mix it with flour.



-Pour the strained chicken broth into the pot and mix them.

-Add the chopped chicken to the pot and mix them.

-Wait for it boil for 10 minutes.

-Mix the egg yolk and yogurt in a plate.

-Then pour the mixture into the pot .

-Wait 10 minutes for the soup to boil.

-Finally,add a few drops of lemon juice and mint.

READY TO SERVE. BON
APPETIT.