

Buba's and Sleeve's Turkish meat dish for four people

One of Serbia's old dishes of Turkish origin

Ingredients:

1 kilogram lamb meat

4-5 spring onions, eventually garlic

3 bundles sorrel or an equivalent amount of vine leaves

1 kilogram fresh spinach, - choose eventually whole frozen spinach, which you press after thawing and let drip dry

1 teaspoon sweet paprika

Knorr powder - Vegeta

Greek yoghurt

Preparation:

Cut the meat into large pieces, dip it in flour and fry.

Remove the fried meat.

Fry the onions, and then blend the sorrel or vine leaves.

After 5-10 minutes, add the rinsed non steamed spinach. Fry it all for some 5-10 minutes.

Then add the meat, sweet paprika and Knorr powder, and fry until meat is tender.

Add occasionally water.

Serve with Greek yogurt.