

Menemen, Turkey's answer to shakshuka

Peppery Scrambled Eggs for Dinner

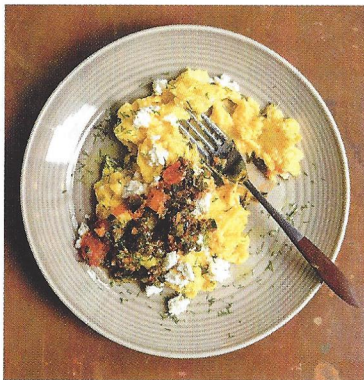
Story by ALBERT STUMM

AMONG TURKEY'S many put-an-egg-on-it dishes, our favorite for a weeknight dinner is menemen, eggs cooked in a tomato-based sauce.

It's similar to the Middle East's shakshuka, with an important difference. Shakshuka calls for cracking whole eggs into divots in a rich sauce. In menemen, the eggs are stirred in, like loose scrambled eggs.

Menemen starts with sautéed tomatoes, onions and green chilies seasoned with Aleppo pepper, a mild blend of coarsely ground dried chilies and bell peppers. Eggs are then stirred in, covered and cooked over low until just set.

At Milk Street, we kept the bold flavors used in Turkey, but adapted the dish to be lighter and faster. Poblano peppers—a stand-in for the traditional *sivri biber* variety used in



Vegetables make menemen fresh.

Turkey—are combined with scallions, garlic and Aleppo pepper (red pepper flakes can be substituted). Raw tomatoes and briny capers keep the dish fresh and balanced.

For speed, we scrambled the eggs in olive oil (for the lightest, fluffiest texture), then topped them with the pepper mixture, feta and dill.

Turkish Scrambled Eggs (Menemen)

Start to finish: 20 minutes | Servings: 4

POBLANOS' earthy flavor and mild heat make them good substitutes for native Turkish peppers. If you don't have Aleppo pepper, regular red pepper flakes work, too. Round out the meal with toast.

Don't wait to remove the pan from the heat; the eggs will continue cooking as you serve.

—KEMP MINIFIE

- 4 tablespoons extra-virgin olive oil, divided, plus more to serve
- 2 poblano chilies, stemmed, seeded and finely chopped
- 1 bunch scallions, thinly sliced
- 3 medium garlic cloves, minced
- 1 tablespoon Aleppo pepper or 1 teaspoon red pepper flakes
- Kosher salt and ground white pepper
- 1 plum tomato, cored and finely chopped
- 2 tablespoons drained capers
- 8 large eggs
- ½ cup crumbled feta cheese
- 3 tablespoons chopped fresh dill

▪ **In a 12-inch nonstick skillet** over medium, heat 2 tablespoons of the oil until shimmering. Add the poblanos, scallions, garlic, Aleppo pepper and ½ teaspoon each salt and white pepper. Cover and cook, stirring occasionally, until the chilies are softened but not browned, 6 to 8 minutes. Transfer to a medium bowl and stir in the tomatoes and capers; set aside. Wipe out the skillet.

▪ **In a medium bowl**, whisk the eggs and ¾ teaspoon salt. Return the skillet to medium and heat the remaining 2 tablespoons oil until shimmering. Pour the eggs into the center of the pan. Using a heatproof silicone spatula, continuously stir the eggs, pushing them toward the middle as they set at the edges and folding the cooked egg over on itself. Cook until just set, about 1½ minutes; the curds should be shiny, wet and soft. Taste and season with salt and pepper, then divide among 4 warmed serving plates.

▪ **Top each serving** with a portion of the poblano-tomato mixture, then sprinkle with the feta cheese and fresh dill. Drizzle with more oil. ♦