

Kookoo Sabzi (The darker slices in the picture on the website)

Ingredients: (4 servings)

- * vegetables (parsley, dill, coriander, lettuce, spring onion ends), 1 kg
- * eggs, 4 large
- * barberry (optional), one spoon
- * crushed walnut (optional), one spoon
- * baking soda, one teaspoon
- * wheat flour, one spoon
- * cooking oil
- * salt
- * black pepper

Directions:

Wash vegetables and rinse thoroughly. Chop finely and fry in oil for about 5 minutes. Let cool completely.

Beat eggs well, then add baking soda, salt, black pepper, flour, barberry and walnuts. Add vegetables and mix well.

Heat oil in a non-stick pan until it is hot. Pour in the mix, flatten the surface with the back of a spoon, and place the lid on. Reduce heat and fry for about 10 minutes, until kookoo is cooked under. Cut radially into 4 equal pieces, turn over, and fry for another 10 minutes.

Kookoo Seeb-Zamini (The lighter slices in the picture on the website)

Ingredients: (4 servings)

- * potatoes, 1 kg
- * eggs, 4-5
- * baking powder, one spoon
- * cooking oil
- * salt
- * black pepper

Directions:

Cook potatoes, then peel and grate them. Let cool completely. Beat eggs well until they become foamy. Add salt, black pepper, baking powder, and potatoes and mix well.

Heat oil in a non-stick pan until it is hot. Pour in the mix, flatten the surface with the back of a spoon, and place the lid on. Reduce heat and fry for about 10 minutes, until kookoo is cooked under. Cut radially into 4 equal pieces, turn over, and fry for another 10 minutes.