

Patates Yahni

Traditional Turkish Patates Yahni - a hearty vegetarian potato stew with tomatoes, onions and herbs. Ready in 35 minutes. Authentic recipe!

20 min

HAZIRLIK

15 min

PIRME

35 min

TOPLAM

4

PORSIYON

Medium

ZORLUK

Patates Yahni

Malzemeler

- 1 onion
- 3 clove garlic
- 3 potato
- 6 tomato
- 0.5 cup olive
- 4 tbsp olive oil
- 1 tsp oregano
- 0.5 tbsp salt
- 3 bay leaf

Yapılış

- Prepare the aromatics**

Heat 4 tablespoons olive oil in a large, heavy-bottomed pot over medium heat until shimmering, about 2 minutes.
- Add onion and garlic**

Add 1 diced onion and 3 minced garlic cloves to the pot. Cook, stirring frequently, until the onion is soft and translucent, about 5-6 minutes.
- Stir in thyme**

Stir in 1 teaspoon dried thyme and cook until fragrant, about 30 seconds.
- Add vegetables**

Add 3 quartered tomatoes to the pot and cook, stirring occasionally, until they start to break down and release their juices, about 4-5 minutes.
- Add potatoes**

Add 6 chunked potatoes and gently stir to coat with the aromatics and tomato mixture.
- Season and simmer**

Add ½ tablespoon salt and 3 bay leaves to the pot. Pour in ½ cup water, ensuring the liquid just covers the ingredients.
- Bring to a boil and simmer**

Bring to a gentle boil over medium-high heat, then reduce heat to low, cover, and simmer for 18-20 minutes until the potatoes are tender when pierced with a fork.
- Finish cooking**

Remove the lid and continue cooking for 3-5 minutes to allow excess liquid to evaporate and the flavors to concentrate.

Remove and discard the bay leaves. Taste and adjust seasoning with salt if needed. Serve hot as a main dish or side dish.

?puçlar?

Choose waxy potatoes over starchy varieties to prevent them from breaking down during the slow cooking process and maintain nice chunky pieces in your yahni.

Don't skip the initial sautéing step with onions and garlic - this builds the flavor foundation that makes the difference between good and exceptional yahni.

Cut potatoes into fairly large, uniform pieces (about 2-inch chunks) so they cook evenly and don't turn to mush during the simmering process.

Use the best quality olive oil you can afford, as it significantly impacts the final flavor of this simple dish where every ingredient matters.

Add the salt toward the end of cooking to prevent the potatoes from becoming tough and to allow you to better control the seasoning.

Let the dish rest for 10-15 minutes after cooking to allow the flavors to meld and the sauce to thicken slightly before serving.

If your yahni seems too watery at the end, remove the lid and simmer for a few extra minutes to reduce the liquid to your desired consistency.

Fresh herbs added just before serving will provide a bright flavor contrast to the rich, slow-cooked base ingredients.