

Tas Kebab

Authentic Turkish Tas Kebab recipe with tender stewed meat, onions, and tomatoes. Easy one-pot dish ready in 65 minutes. Traditional Ottoman flavors.

20	45	65	4	Easy
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

Tas Kebab

Ingredients

- 1 lb stew meat
- 2 onion
- 2 tomato
- 1 tbsp sunflower oil
- 1 tsp oregano
- 1 tsp salt
- 0.5 tsp black pepper

Instructions

- 1 Prepare the ingredients**

Cut 1 pound beef into 2-inch chunks, removing any excess fat. Dice 2 onions into 1/2-inch pieces. Chop 2 tomatoes into small cubes, discarding the cores.
- 2 Brown the meat and onions**

Heat 1 tablespoon oil in a large heavy-bottomed pot or Dutch oven over medium-high heat. Add the beef chunks and diced onions to the pot.
- 3 Cook the meat and onions, stirring occasionally, until the beef is browned on all sides and the onions are softened and translucent, about 8-10 minutes. The meat will release its juices during cooking.**
- 4 Add vegetables and seasonings**

Add the chopped tomatoes, 1 teaspoon salt, 1 teaspoon black pepper, and 1/2 teaspoon thyme to the pot. Stir well to combine all ingredients evenly.
- 5 Set up for braising**

Push all the meat and vegetable mixture toward the center of the pot, creating a mound. Place a small heatproof bowl upside down on top of the meat mixture.
- 6 Braise the kebab**

Add 1 cup water around the edges of the pot, not over the meat. Cover tightly with a lid and reduce heat to low.
- 7 Simmer gently for 35-45 minutes, until the meat is fork-tender and easily pierced with a knife. Do not lift the lid during cooking.**

8 Serve

Remove the pot from heat and carefully lift out the bowl using tongs. Transfer the Tas Kebab to serving plates and serve immediately with rice, bread, or bulgur.

Tips

Choose meat with some marbling and connective tissue, such as chuck roast or beef stew meat, as these cuts become incredibly tender when braised slowly.

Brown the meat properly in the first step - don't rush this process as it develops the deep, rich flavors that make the dish special.

Let the meat cook until all its juices are released and then reabsorbed before adding other ingredients - this concentrates the flavors significantly.

Use ripe, flavorful tomatoes for the best results. If using canned tomatoes, drain them slightly to avoid making the dish too watery.

Keep the pot covered during the final cooking stage to trap steam and ensure the meat becomes fork-tender.

Taste and adjust seasoning at the end of cooking, as the flavors concentrate during the braising process.

Allow the dish to rest for 5-10 minutes before serving to let the flavors settle and the sauce thicken slightly.

If the sauce is too thin at the end, cook uncovered for a few extra minutes to reduce it to your desired consistency.