

Turkish Bread Dish Papara

Traditional Turkish Papara transforms stale bread into comfort food with rich tomato sauce, butter, and spices. Easy weeknight dinner recipe.

10	20	30	4	Easy
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

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Ingredients

- 4 cup bread
- 2 tbsp olive oil
- 2 tbsp unsalted butter
- 1 onion
- 2 clove garlic
- 3 tomato
- 2 tbsp tomato paste
- 1 cup water
- 1 cup plain yogurt
- 1 tsp cumin
- 1 tsp paprika
- 1 tsp chili flakes
- 1 tsp salt
- 1 tsp black pepper

Instructions

- 1 Prepare the bread**

Preheat oven to 175°C (350°F). Cut 4 cups of stale bread into 2-inch chunks and spread on a baking sheet. Toast for 8-10 minutes until lightly golden and crispy on the outside but still tender inside.
- 2 Start the base**

Heat 2 tablespoons of butter in a large skillet over medium heat until melted and foaming. Add 1 diced onion and cook for 4-5 minutes, stirring occasionally, until soft and translucent.
- 3** Add 2 cloves of minced garlic and cook for 30 seconds until fragrant. Stir in 2 tablespoons of tomato paste and cook for 1 minute until darkened.
- 4 Build the sauce**

Add 3 grated tomatoes to the skillet and stir well. Season with 1 teaspoon each of paprika, cumin, salt, and black pepper. Cook for 5-6 minutes, stirring occasionally, until tomatoes break down and release their juices.

- 5 Pour in 1 cup of water or broth and bring to a gentle simmer. Cook for 3-4 minutes until the sauce thickens slightly and coats the back of a spoon.
- 6 **Combine bread and sauce**
Add the toasted bread pieces to the skillet and gently fold them into the sauce using a wooden spoon. Cook for 2-3 minutes until the bread absorbs the flavors but still maintains some texture.
- 7 **Prepare the finish**
In a small pan, melt the remaining 2 tablespoons of butter over low heat. Add 1 teaspoon of red pepper flakes and heat for 30 seconds until fragrant, then remove from heat immediately.
- 8 Serve immediately in bowls topped with dollops of 1 cup yogurt, a drizzle of the spiced butter, and chopped fresh parsley.

Tips

Toast bread pieces lightly before adding sauce to prevent them from becoming too soggy and maintain better texture.

Use day-old bread with a firm crust—avoid soft sandwich bread which will disintegrate in the sauce.

Adjust liquid amounts based on your bread's absorbency; denser breads need more sauce while lighter ones need less.

Add protein like ground meat, shredded chicken, or Turkish sucuk during the sauce-making stage for a heartier meal.

Garnish with a dollop of thick yogurt and a drizzle of spiced butter for authentic Turkish flavors.

Make the dish vegan by substituting olive oil for butter and using plant-based yogurt for garnish.

Serve immediately for best texture—Papara becomes softer the longer it sits in the sauce.