**Noodle assorted pılav**

1 cup rice

1 ½ cup water

½ cup olive oil

2 tbsp butter

½ tbsp salt

½ cup noodle

Soak rice in salt added boiling water for half an hour, wash with cold water and drain.

Place rice in a saucepan, add boiling water, olive oil and ¼ tbsp salt, cook over high heat until you see buttonlike holes on surface.

Fry noodle in butter over high heat, add to rice, cover lid and cook over medium heat until water is completely absorbed. Stir and leave over low heat for ten minutes to brew.