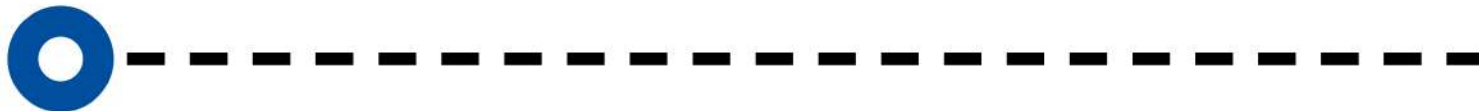


Recipe by
Ouce Nasera

Red lentil soup



Ingredients

0.5 kg red lentils

100 g tomato paste

2 onions

3 garlic cloves

vegetable stock or water

salt, turmeric, curry, cumin

oil



Preparation

Peel and chop the onions and the three cloves of garlic. Pour oil into a pan, add turmeric, curry powder, cumin, salt and onion and garlic. Fry until the onions change colour. Add tomato paste, and dry red lentils and mix. Add water or vegetable stock to cover the lentils by 5 cm. Bring to a boil and reduce the heat. Cover and cook until the lentils are tender. Serve with fried pita cut into pieces, and seasoned with sumac and salt.

