



# OFS COOKING AT HOME

*(with Lina)*

**Recipe**

## LENTIL SOUP



**For # people**

6-8 servings



**Cooking time**

50 minutes

### Ingredients:

- 2 Cup of red lentil
- ¼ cup of round short grain rice
- 2 diced large onion
- 1 fine chopped onion
- ¼ cup vegetable oil or light olive oil
- ½ tablespoon salt
- 1 tablespoon cumin
- ½ tablespoon grind dried red pepper or paprika
- ½ tablespoon turmeric
- 2 carrots sliced
- 10 cups of water

### Directions:

- In a big pot add the red lentil and the rice
- Rinse it well until the water become clear
- Boil lentil and the rice in 10 cup of water
- When began boiling take off the foam
- Add the diced onion
- Add the salt, cumin, turmeric and paprika and keep cooking until nearly cooked
- Turn off the heat then blend the soup using
- Electric stick blender
- Add the carrots slices and keep cooking for more 10 minute with low heat
- Fry the chopped onion until become golden then add it to the soup mix well
- Serve it with toasted pita bread or crackers.

**ENJOY!!**

