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by Birchy

Delicious Arabic Soup

Ingredients

1 cup red lentils
1/4 cup rice
6 cups water
1/2 teaspoon ground cumin
1 medium onion
2 garlic cloves
TO GARNISH:
1 medium onion sliced
1/4 cup corn oil
1/2 cup parsley

Preparation

- 1 Wash the lentils and rice. Chop onion finely and crush the garlic. Combine all ingredients in a soup pot and boil gently for 1 to 1 1/2 hrs. When done, remove from heat, leave to cool slightly then puree in the blender. For garnish: Brown the onion in the oil and add to soup mixture. Sprinkle chopped parsley over the soup and serve immediately.

Cooks Note
