Red Lentil Soup

Meal Type: Entree Country of Origin: Iraq

Preparation time: 45 minutes Cooking time: 25 minutes

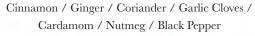
Type: Vegetarian, Diary Free, Gluten Free

Difficulty: Easy 🖈

Serves: 8













Red Lentil Soup

Ingredients

- 1 cup of red lentils
- 1 chopped onion
- 2 chopped small Garlic
- 1 spring fresh chopped parsley
- 2 tsp salt
- 2 tsp spices
- 2 tsp olive oil
- 4 cups of water

Method

Wash lentils and soak in water for 10 mins.

Fry 1 chopped onion, 2 chopped small Garlic, add chopped parsley in olive oil, let it fry a little

Add Red lentils and fry until the lentils are golden

Add 4 Cups of water and boil for 25 mins

Cook on low heat and stir from time to time to mix all ingredients together

Serve hot, garnish with chopped celery on the top

Your cooking notes				
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