

LENTILS WITH PASTA

Ingredients

Berman

Fried onions

Fried bread

300 Gram Tamarind

Cup of pomegranate molasses tea

2 1 teaspoon salt

2 coriander vegetables

Head garlic

2 Cup of tea olive oil

500 g pasta or dough

250 g lentils

Directions

Put in a bowl of lentils with the addition of water, then put it on the fire until it becomes soft (three quarters of the boil) In another bowl, put the water with the chopped tamarind and put it on the stove until it boils. After that, we filter the tamarind and squeeze it well from the water In the cooking pot we put water with a little oil and salt and let it boil. After that, you add the pasta After boiling the pasta, add it to the lentils and also add the tamarind water, olive oil, pomegranate molasses and salt while stirring and leave it over the heat until it boils In a frying pan, put the olive oil, garlic, and saute, then add the coriander greens After that, we spread the coriander and garlic mixture over the pasta and lentils For decoration: we add flour to the onions and then fry it, then cut the bread and fry it also after that we add onions, toasted bread and pomegranate on the plate

C H E F O M A R

Bon Apetit!