L E N T I L S W I T H P A S T A

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!