

## Recipe

### Simple Turkish Style Lentil Soup

## By

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## Ingredients

1 cup red lentil  
½ cup cracked wheat  
1.5 tsp salt  
½ tsp chili powder  
1 tsp black pepper  
2 plum tomatoes  
1 tsp Italian seasoning  
1 tbsp chopped fresh parsley  
8 cups water

## Preparation

Cook the lentil in the pot and bring to a boil. Add cracked wheat, tomatoes, Italian seasoning, black pepper, and salt. Bring to a boil, reduce heat to low and cook for another 30 to 40 minutes. Sprinkle parsley and chili powder before serving.

This soup is hearty and simple. In Turkey, this soup is served with bread on a daily basis. I have seen some Turkish ladies add lots of vegetables in the soup. Once the soup was cooked, they mixed the soup in the blender. They then heated the pot with butter and poured in the soup mixture and cook it for another 15 minutes or so....

## Serves

3-4

## For further details please contact

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Hare Rama Hare Rama Rama Rama Hare Hare**