Main dishes / Egypt

Koshari



Rice, lentils and pasta in one bowl under a vinegary tomato sauce and fried onion.

Time 90 min **Servings** 6

What you'll need.

- [ ] 300 g Short-grain rice
- [ ] 200 g Brown lentils
- [ ] 200 g Small pasta
- [ ] 200 g Chickpeas — cooked
- [ ] 4 piece Onions — in thin rings
- [ ] 800 g Tinned tomatoes
- [ ] 6 clove Garlic
- [ ] 4 tbsp White vinegar
- [ ] 2 tsp Ground cumin
- [ ] 1 tsp Chilli flakes
- [ ] 200 ml Neutral oil
- [ ] Salt — to taste

Let's make it.

01 Fry the onion in the oil over medium heat for twenty-five minutes to a deep brown, stirring. Drain it on paper; it crisps as it cools.

02 Boil the lentils for twenty minutes to soft but not collapsing, and drain.

03 Cook the rice in the onion oil: fry it two minutes, add water at one and a half to one and cook covered for fifteen minutes.

04 Boil the pasta and drain it. For the sauce, fry the garlic in a spoon of oil to gold, pour in the vinegar and let it reduce by half.

05 Add the tomatoes, cumin and chilli and cook twenty minutes to a thick sauce. Season.

06 Build it in the bowl in layers: rice, lentils, pasta, chickpeas, sauce, fried onion. The mixing happens at the table.

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