

# Iraqi Lentil Soup

---

*This is Reyam's yummy recipe. She especially enjoys this during Ramadan.*

## Ingredients:

- 3 tablespoon olive oil
- 1 large onion chopped
- 2 cups orange lentils
- 6 cups water or as needed
- Salt as preferred
- 2 cloves of garlic
- 1 tablespoon cumin



## Directions:

- Wash and soak the orange lentils for 15 minutes.
- In a large pot, add the olive oil and the chopped onion then fry for a few minutes; add the garlic and fry.
- Add the soaked lentils and the water; cook on high heat for about 30 to 40 minutes.
- Add water if you need to keep  $\frac{3}{4}$  of the pot full.
- Cook until the water reduces to  $\frac{1}{2}$  a pot full, and the lentils are completely dissolved in the water.
- Add cumin and salt. Cook on high heat for about 5 minutes, then reduce the heat and let it simmer for about 10 minutes.
- Enjoy!

Optional:

- You can use the hand blender to blend your lentil soup at the end.