



Eat and drink, but waste not by excess (Al-A'raf 31)
Banu Atabay's Mtevaz Lezzetler® Turkish cooking recipes

Green Lentil Salad with Couscous

Kuskuslu Mercimek Salatası



1 cup green lentil
1 cup couscous
6 green onions
10-15 stems of dill
Half bunch parsley
1 red pepper
1/3 cup canned corn
1/3 cup canned beans
1 lemon
5 tbsp olive oil
1 tsp salt

Rest the green lentils in water for overnight. The day after boil the lentils until they soften.

Boil 2 + 1/2 cup water, add salt and some oil in it. Add couscous into the boiling water. Cook until the couscous pieces grow by the heat and water.

Transfer cooled down couscous and lentil into a mixing bowl. Add chopped dill, parsley, green onion, pepper and the remaining ingredients.

Mix the salad gently and serve.

Note: Green Lentil Salad with Couscous may be served as a main dish also.