



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

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## Onion Soup with Sweet Basil

Fesleenli Soan orbas



5 medium onions  
1 cup bulgur, pilaf type  
1/2 cup chickpea  
1 tbsp wheat starch  
1/2 cup vegetable oil  
3 tsp salt  
2 tbsp dried sweet basil  
1 tbsp vinegar  
7 cups water  
2 cups broth

- # Rest the chickpea in clean water for overnight. The day after, pour the chickpeas into a pot with its water and boil it until the chickpea softens.
- # Slice the onion into half circles and put it into a separate pot. Add vegetable oil and salt on it.
- # Saut the onion over medium heat by stirring constantly, until the onion pieces turn to half size.
- # Add the washed bulgur on it and saut it for a while.
- # After adding the wheat starch, add 7 cups hot water on it and boil the mixture for half an hour at least.
- # At the end of the cooking time, add vinegar, boiled chickpea and 2 cups of broth in it and boil it 10 more minutes.
- # Finally add dried sweet basil in it and cook for about 1-2 more minutes, then remove the pot from the stove.
- # Fill the hot soup into the bowls and serve it hot.

**Note:** If you roast the onion with salt, the soup becomes more delicious.