



Eat and drink, but waste not by excess (Al-A'raf 31)
Banu Atabay's Mütevazı 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.