



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

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## Roasted Lentil Soup

Kavurma Mercimek Çorbası



1 cup red lentil  
1 medium onion  
1 big carrot  
1 celery, medium size  
1 medium potato  
Juice of half lemon  
1/3 cup vegetable oil  
3 garlic cloves  
3 tbsp rice  
1 tsp cumin  
1 tsp black pepper  
2 tsp salt  
8 cups broth or water

- # Boil the lentil with 4 cups of water, until it turns to puree.
- # Put vegetable oil into a pot and make it hot. Then, add sliced onion, thickly grated carrot, celery and potatoes respectively, with 5 minutes rest after adding each of the ingredients. And then, roast the mixture.
- # Add the finely diced garlic cloves, wash and strained rice onto the roasted vegetables, and roast it for a while more.
- # Add the boiled lentil and lemon juice on it.
- # When the mixture turns to homogenous, add cumin, black pepper, salt and 8 cups of broth in it.
- # When the mixture reaches to the boiling temperature, cook it for 5 more minutes and then remove it from the stove.
- # Serve it hot.

**Note:** If you make it the soup more colorful, you can use 1 tbsp pepper paste while roasting the vegetables.