

## **Koshari Masri (Egyptian recipe)**

1 ½ glass black lentils  
3 glasses rice  
1 packet of pasta  
2 tablespoons crushed garlic  
1 or 2 cans of tomato paste  
1/3 glass of white vinegar  
¾ cup of olive oil  
Salt and chili  
1 or 2 onions

1. Cook black lentils in boiled water for 2 min. The lentils should be a little firm. Drain the lentils and set aside.
2. Heat olive oil and 3 tbsp cutted onions in a pan until yellowish. Add salt and water as needed for the rice to be cooked. Add rice and the precooked lentils, stir and wait until they are cooked.
3. Cook paste in salted boiling water then drain it.
4. Heat oil and the rest of the cutted onions in a saucepan until brownish. Set aside on kitchen tissue to remove extra oil. Add some salt.

## **Sauce**

1. Heat crushed garlic and olive oil, stir until yellowish
2. Add vinegar and tomato paste
3. Add water, salt and chili.
4. Boil all for 5 minutes until the desired thickness.

## **Serving the plate**

1. Put rice, lentils and pasta in a plate.
2. Add sauce as required.
3. Put brown cutted onions on the top.