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doctor husain's green lentil, lunch special

serves 4

ingredients:

1/2 cup of lentils

4 cups of water

2 onions, chopped

2 stalks of celery, chopped

2 tomatoes, peeled

1 carrot, chopped

2 garlic cloves, diced

2 tablespoons olive oil

1 tablespoon parsley leaves

1 tablespoon oregano leaves



Heat olive oil in a medium size saucepan, add chopped onions and celery. Cook for 1 or 2 minutes, add lentils, stir and cook for a few more minutes. Add tomatoes, carrot and garlic.

Pour in water, bring to a boil, cover and cook on medium heat for one hour. Add parsley and oregano leaves and serve

