Gaziantep malhita ashi (red lentil and bulgur soup)

Whole recipe

Ingredients

270 g	Red lentils 1¾ glass
1.2 kg	Water 6 glass
8 g	Salt 1¼ tsp
45 g	Pepper paste
45 g	Tomato paste 2¾ tbsp
160 g	Bulgur 1¼ glass
110 g	Onion 1 pc
150 g	Olive oil ¾ glass
15 g	Red pepper flakes 2¾ tbsp

Allergens

Allergen information is not complete yet. Worked out from the ingredients. It does not cover contact in your kitchen.

Method

1. Rinse the lentils and boil them in the water, skimming off the foam. Cook 15-20 minutes until soft.
   15 min
2. Add the salt and both pastes and boil for 2-3 more minutes.
   2 min
3. Add the bulgur and keep cooking.
4. Finely chop the onion and sauté it in the olive oil. Add the red pepper flakes.
5. Drizzle the sauce over the cooked soup. Serve hot.

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