Gaziantep mung bean soup

Whole recipe

Ingredients

400 g	Mung beans
1 kg	Water 5 glass
330 g	Onion 3 pc
357 g	Red bell pepper 3 pc
100 g	Rice ½ glass
5 g	Salt ¾ tsp
138 g	Sunflower oil ¾ glass
3 g	Tarragon
20 g	Red pepper flakes 3¾ tbsp

Allergens

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

Method

1. Put the mung beans in a pot and add the water. Boil until the skins loosen, skimming off foam and skins.
2. Slice the onions into rings and chop the peppers coarsely.
3. Add the peppers, onions, rice and salt to the simmering beans. Cook on low heat for 40 minutes, until the onions are soft.
   40 min
4. Heat the oil in a separate pan, add the pul biber and tarragon and fry. Drizzle over the soup, rest 15 minutes and serve hot.
   15 min

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