Konya pilaf with green lentils and bulgur

Serves 4

Ingredients

400 g	Bulgur 3½ glass
200 g	Green lentils 1¼ glass
50 g	Butter ¼ glass
7 g	Salt 1¼ tsp

Allergens

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

Method

1. Pick over and rinse the green lentils, then boil them until just tender but still slightly firm.
2. Add the bulgur and salt, pour in enough water to just cover, and cook until soft.
3. Heat the butter in a separate pan, drizzle it over the pilaf and serve.

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