
EGYPTIAN LENTIL SOUP

1	Onion, large, coarsely chopped
1	Carrot, peeled & chopped
2 tablespoons	Extra-virgin olive oil
1 teaspoon	Cumin, ground
1 teaspoon	Fennel seeds
1 cup	Brown lentils
½ cup	Red lentils
2 quarts	Water
1	Small dried red chili
½	Lemon, fresh & juiced
	Salt & pepper
1 cup	Fresh greens (beet, spinach, chard), washed and chopped into thin ribbons (about ¼ inch wide)
	Lemon Wedges
	Feta cheese (optional)

- Pick over and wash lentils, removing any stones or debris
- In heavy stockpot, gently sauté the onion, carrot in olive oil until vegetables are soft (about 15 minutes).
- Stir in cumin, fennel seeds, lentils and water. Add chilies.
- Cook until the lentils are tender, about 30 minutes.
- Remove the chilies. Season to taste with lemon, salt and pepper.

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- Add leafy greens towards end of cooking (or when heat just turned off) to barely wilt.
 - Garnish with lemon slices and feta.