

Iraqi Lentil Soup

Ingredients

- 2 cups red lentils
- 3 Tbsp olive oil
- 1 red onion, chopped
- 6 cups water
- salt to taste
- 1 Tbsp black pepper
- 1 Tbsp ground cumin
- 1 Tbsp ground coriander
- 2 Tbsp curry powder
- 4 cups vegetable broth
- 1/4 lb angel hair pasta
- 1 lemon, halved

Directions

Rinse lentils and soak in water for 15 minutes.

Heat oil in a large saucepan or stock pot over medium-high heat. Add red onion and saute, stirring occasionally, until soft. Add lentils and cover with water. Raise heat to high and cook, uncovered, for 30 minutes, until the lentils are mushy and the soup has reduced by half. Season with black pepper, cumin, coriander, curry powder and salt to taste. Add the vegetable broth and bring to the boil.

Break the pasta into small pieces and add to the soup. Cook for five minutes. Reduce the heat to low and simmer for ten more minutes. Adjust seasoning and serve with the lemon on the side to squeeze as needed.

<http://www.marga.org/food/int/iraq/shorba.html>