Jordanian Lentil Soup

Ingredients to Add

½ cup carrots, finely chopped
2 tablespoons olive oil
2 tablespoons butter
lemon juice, salt, and pepper to taste
6 cups water

Cooking Instructions

1. In a large pot, combine all ingredients from jar with 6 cups water, ½ cup carrots, and 2 tablespoons each of olive oil and butter. Cook for 30 minutes.

2. Puree in blender or mash until smooth – careful, it’s hot!

3. Stir in lemon juice, salt, and pepper to taste before serving

What’s in the jar?

2 tablespoons chicken or vegetable bouillon (equivalent to 6 cups broth)
2½ cups dried lentils
4 tablespoons dried minced onion

“In Jordan, you know it’s winter when you smell this soup. Lemon when serving is a must!”

Recipe from Lamia, Mercy Corps Jordan team member.