

Egyptian Koshari

Serves 8

Ingredients

Tomato Sauce:

- 3 Tbsp. olive oil
- 1/2 cup onion, finely chopped
- 4 garlic cloves, chopped
- (14oz) tomato puree
- 3/4 tsp ground cinnamon
- 1/2 tsp ground cumin
- 1/2 tsp salt
- 1/4 tsp ground black pepper
- 1/4 tsp chili flakes



Koshari:

- 1 cup rice (long-grain)
- 1 cup lentils (brown or black)
- 1 can chickpeas
- 2 Tbsp. white vinegar
- 1/2 tsp ground cumin
- 1/2 tsp garlic powder
- 8 Tbsp. olive oil
- 1 1/2 cups onion, sliced
- 1 cup pasta (small macaroni or vermicelli broken into small pieces)

Instructions

Tomato Sauce:

1. Heat the oil and onions on a medium heat until golden brown.
2. Stir in the garlic and cook for two minutes.
3. Add the tomato puree, cinnamon, cumin, salt, pepper, and chili flakes. Increase the heat a bit and let simmer uncovered, until the sauce thickens (15–20 minutes).

Koshari:

- 1. In a medium size bowl mix together the vinegar, cumin and garlic powder and set aside.
- 2. Simultaneously, but in different pots, cook the rice and the lentils according to the package directions. Using a strainer or slotted spoon, remove the lentils (reserve the lentil water in the pot to cook the pasta), and place them directly into the mix of the vinegar, cumin, and garlic powder and stir gently.
- 3. Heat the oil on a medium heat; add the onions and cook, de-glazing as necessary, until they are light brown. Remove from the oil and drain on paper towel.
- 4. Stir the uncooked pasta into the same oil used for cooking the onions; sauté pasta until lightly browned, then place in the used lentil water, bring back to a boil and cook until tender.
- Shortly before everything is finished, heat up the canned chickpeas.
- 5. Assemble the Koshari on a large platter or in 8 individual serving bowls. Lay down a base of rice, add a blanket of pasta with a few browned onions, and then a layer of lentils and chickpeas. Spoon the tomato sauce on top and trim with a few more onions.

Adapted from <https://alittlenomad.com/blog/koshari-recipe/>