

Turkish Bulgur w/ Green Lentils

Ingredients

1/2 cup	AGT Foods, Saskcan or Arbel green lentils
1 cup	Arbel coarse bulgur
5-6	sundried tomatoes, finely chopped
2-3	dried hot chilies, chopped
2	red or green chilies, chopped
2	medium onions, finely chopped
3 tbsp	tomato paste
4 tbsp	olive oil

Boil 1/2 cup green lentils with 3-4 cups hot water until soft, approximately 15-20 minutes. Drain. (1/2 cup lentils will make 1 cup after boiled.)

Heat olive oil in a pot. Add onion. Stir for 5 minutes. Add sundried tomatoes, hot chilies, and red/green peppers. Stir for 3-4 minutes and add tomato paste. Stir for another 3 minutes.

Add bulgur, lentils, 2 cups of hot water, and salt to taste. Once this starts boiling, turn burner down to low. Cover and cook until all water is absorbed.

Cover top of pot with paper towel or clean kitchen towel. Seal with lid and let sit for at least 10 minutes. Serve.

