

Koshary

Jacob · 29/09/2024

**Prep Time**

1 hr 20 mins

Difficult

Medium

Servings

8

Description

Koshary is pretty much Egypt's staple street food. You can find anything from a 2-story koshary restaurant to a man with a cart on the side of the street. It has no meat, but even the biggest of carnivores don't miss it.

Ingredients

- 1 (14.5 ounce) can chickpeas (garbanzo beans)
- drained and rinsed - ¼ cup red wine vinegar - 1 teaspoon ground coriander - 1 teaspoon ground cayenne pepper - ½ teaspoon ground cumin - ½ (16 ounce) package ditalini pasta - 1 ½ cups short-grain rice
- rinsed - cold water
- to cover - 1 ½ cups dark brown lentils - water to cover - 1 pinch salt and ground black pepper to taste - 1 tablespoon olive oil - 1 yellow onion
- minced - 3 cloves garlic
- minced - 1 (14 ounce) can crushed tomatoes - 1 tablespoon butter - 3 cups chicken stock - 1 (3 ounce) can French-fried onions

Instructions

1. Combine chickpeas
2. vinegar
3. coriander
4. cayenne pepper
5. and cumin in a resealable bag or container with a tight-fitting lid. Store in refrigerator while prepping remainder of dish
6. shaking occasionally. Bring a pot of lightly salted water to a rolling boil. Cook pasta in the boiling water until cooked through yet firm to the bite
7. about 8 minutes; drain and set aside. Combine rice with enough cold water to cover; allow to soak for 20 minutes. Drain. Meanwhile
8. combine lentils with enough water to cover in a pot; season with salt and pepper. Bring the lentils to a boil and simmer until tender
9. about 30 minutes. Drain. Heat olive oil in a saucepan over medium-high heat; cook and stir onion and garlic in hot oil until translucent
10. 5 to 7 minutes. Add crushed tomatoes; season with salt and pepper
11. reduce heat to medium-low
12. and maintain at a simmer while preparing remainder of dish. Melt butter in a pot over medium-high heat; add rice
13. increase heat to high
14. and fry for 4 to 5 minutes
15. stirring constantly. Pour in chicken stock and bring to a boil. Season with salt and pepper; reduce heat to low
16. cover
17. and cook until rice is tender
18. and the liquid has been absorbed
19. about 20 minutes. Mix rice and lentils together on a large serving platter. Spread cooked pasta over the rice and lentil mixture. Serve with marinated chickpeas
20. tomato sauce
21. and French-fried onions. Tips Instead of French-fried onions
22. you can caramelize 4 large sliced onions in butter and brown sugar for 45 minutes and serve with both kinds of onion. It's sensational!