

Yemesir Aicha (Curry Split Lentils)

Makes 4-6 servings

“These fragrant, flavorful lentils cook quickly and taste wonderful fresh out of the pot. But they’re even better a day later as the flavors have melded.”

Ingredients:

- 1 cup lentils, washed thoroughly
- 1 large onion, diced small
- 2-3 cloves garlic, minced
- 1 cup crushed can tomatoes
- ½ cup canola oil
- 2 cups water
- 1-2 jalapenos
- 1/2 –inch piece of fresh ginger, minced
- 1-inch spring rosemary
- 1 tsp curry powder
- Salt and pepper

Add diced onion to a medium saucepan on medium heat. Add oil cook until onion is translucent. Add tomatoes and cook for 5-10 mins, then add garlic and ginger. Continue to cook for a few more minutes, then add water and wait until it starts to boil. Then add lentils. Let cook until lentils start to soften or the mix thickens. Add warm water if needed. Add jalapeno, curry, and rosemary; let it cook for a few minutes more and toss salt and pepper to taste.