



Koshari

Ingredients

- 1 cup Green lentils
- 6 cups Water
- 1 cup Egyptian rice
- 2 cubes MAGGI® Vegetable Bouillon
- 1 cup Macaroni pasta
- 1 Medium Onions, finely chopped
- 1 tbsp Vegetable oil
- 2 Cloves Garlic, finely chopped
- 2 Mediums Tomatoes, diced
- 1 cup Chickpeas
- 1 cup Fried onions, garnish

Instruction

1. In a large rice pot, cook lentils in water until tender. Add rice and MAGGI® Vegetable Bouillon cubes, cover and cook over medium-low heat until rice is fully cooked.
2. Meanwhile cook pasta as directed on pack, drain and set aside.
3. To prepare tomato sauce: Sauté onions in vegetable oil until golden. Add garlic and tomatoes and cook until soft.
4. Assemble the dish by layering the lentil and rice in a large serving plate. Place cooked pasta over rice and top with tomato sauce, garnish with chicken peas, fried onions and serve.

Nutrition

Carbohydrates	81.51 g
Energy	440.39 kcal
Fats	4.64 g
Protein	19.32 g

🕒 15 Minutes

⊕ 6 Servings