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## How to cook "Egyptian Koshary" at home? a

Cooking Egyptian Koshary at home is a rewarding experience that allows you to enjoy a taste of Egypt's rich culinary heritage. Here's a step-by-step guide to help you make this delicious and hearty dish.

### Ingredients:

#### For the Koshary Base:

- **Rice:** 1 cup
- **Brown or Green Lentils:** 1 cup, rinsed
- **Small Pasta (like ditalini or elbow macaroni):** 1 cup
- **Chickpeas:** 1 cup, cooked or canned, drained and rinsed
- **Vegetable Oil:** 2 tablespoons
- **Onions:** 2 large, thinly sliced

#### For the Tomato Sauce:

- **Tomato Sauce:** 2 cups
- **Garlic:** 4 cloves, minced
- **Vinegar:** 2 tablespoons

- **Cumin:** 1 teaspoon
- **Coriander:** 1 teaspoon
- **Salt:** to taste
- **Black Pepper:** to taste
- **Red Chili Flakes:** to taste (optional, for spice)

#### **For the Crispy Onions:**

- **Vegetable Oil:** For frying
- **Onions:** 2 large, thinly sliced
- **Flour:** 1/4 cup (optional, for extra crispiness)

## **Instructions:**

### **1. Prepare the Lentils:**

- Rinse the lentils under cold water.
- In a pot, add the lentils and cover them with water (about 2-3 cups).
- Bring to a boil, then reduce the heat and simmer for 20-25 minutes until the lentils are tender but not mushy.
- Drain any excess water and set the lentils aside.

### **2. Cook the Rice:**

- In a separate pot, rinse the rice under cold water until the water runs clear.
- Add 2 cups of water to the rice along with a pinch of salt.
- Bring to a boil, then reduce the heat to low, cover, and simmer for 15 minutes or until the rice is cooked and fluffy.

### **3. Cook the Pasta:**

- Bring a pot of salted water to a boil.
- Add the pasta and cook according to the package instructions until al dente.
- Drain and set aside.

#### 4. Prepare the Tomato Sauce:

- In a saucepan, heat 2 tablespoons of vegetable oil over medium heat.
- Add the chopped onion and sauté until golden brown.
- Add the minced garlic and cook for another minute.
- Stir in the cumin, coriander, black pepper, and chili powder, and cook for another 30 seconds.
- Add the tomato sauce and vinegar, then season with salt.
- Bring the sauce to a simmer, and let it cook for 10-15 minutes until slightly thickened.

#### 5. Make the Crispy Onions:

- Toss the sliced onions in flour to coat them evenly.
- In a skillet, heat enough oil to shallow fry the onions.
- Once the oil is hot, fry the onions in batches until they are golden brown and crispy.
- Drain on paper towels and set aside.

#### 6. (Optional) Garlic Vinegar Sauce:

- In a small saucepan, combine the minced garlic, vinegar, water, cumin, and salt.
- Bring to a simmer and cook for 2-3 minutes. Remove from heat and set aside.

#### 7. Assemble the Koshary:

- In a large serving dish or individual plates, layer the rice first, followed by the lentils, pasta, and chickpeas.
- Pour the tomato sauce generously over the top.
- Garnish with crispy fried onions.
- Serve with the optional garlic vinegar sauce on the side for drizzling.

#### Tips:

- **Customize the Flavor:** Adjust the spices in the tomato sauce to suit your taste. If you like it spicier, add more chili powder or cayenne.

- **Make Ahead:** The components of Koshary (rice, lentils, pasta, and sauce) can be prepared in advance and assembled when ready to serve.
- **Serving Suggestion:** Koshary is often enjoyed with a side of salad or pita bread.

Enjoy your homemade Egyptian Koshary—a dish that's full of flavor, texture, and cultural significance!