



Mercimekli Kofte (Lentil Balls)

Ingredients

- 1 cup red/yellow lentils
- ½ cup fine bulgur (can be found in Turkish, Middle Eastern or Asian markets)
- 1 tbsp of tomato/pepper paste
- 4 tbsp of olive oil
- 4-5 green onions (cooked onions can be used instead) |
- 1 cup of parsley
- 1 tsp of cumin and dried mint
- Salt and pepper to taste
- 1 lemon (optional)

How we do it!

We cook 1 cup of lentil with 2 cups of water for about 15 mins. When the lentils are cooked, we add the fine bulgur and close a lid on top to let the bulgur get soft for about 5-8 mins. Add the chopped green onions, parsley, tomato/pepper paste, olive oil and spices. Mix well until incorporated. Either shape into balls or anything you prefer. In this point you can squeeze the lemon on top of the lentil balls. Serve on top of lettuce leaves. Enjoy!