

Kushari: Egyptian Street Food



By Sally Butcher

Ingredients

Serves: 4

300g basmati rice
250g brown lentils
3 large onions, peeled
oil for frying
3-4 green chillies, chopped
2-3 cloves garlic, minced
8 tomatoes
1 tablespoon tomato paste
2 tablespoons red wine vinegar
50ml water
salt
300g brown macaroni (or other small cut pasta)

Method

1. Wash and cook the rice: turn it off before it is quite cooked and leave to steam. Pick through the lentils and put them in a pan with some water: they will need about 30 minutes to cook.
2. Slice 2 of the onions and fry them in a little oil until they are crispy and golden brown: remove them with a slotted spoon and set them to one side. Chop the remaining onion and fry it in the same pan together with the chillies and garlic: once the onion has softened, chop the tomatoes into the pan, and after a couple of minutes add the tomato paste, vinegar and water.
3. Season to taste and set to simmer while you cook the pasta.
4. Drain the pasta, rice and lentils. In a large shallow bowl layer firstly the rice, then the lentils followed by the pasta. Spoon the spiced tomatoes over the pasta, and top the whole thing with the crispy onions.
5. Serve with some extra hot sauce on the side for your more masochistic guests. I also serve it with a tomato and onion salad.