

Turkish Lentil Soup (Mercimek Çorbası?)

Yield: 4 min
Total Time: 50 min

Recipe from: <https://www.recipeschoose.com/recipes/turkish-mercimek-corbasi-recipe>

Ingredients:

- 1 medium onion diced
- 1 medium carrot grated
- 1 medium potato grated
- 1 tablespoon red pepper paste, biber salças?
- 1 tablespoon tomato puree domates salças?
- 1 cup red lentils
- 4 cloves garlic minced
- 1 teaspoon sugar
- 1 teaspoon cumin
- 2 teaspoons salt or adjust to taste
- black pepper to taste
- 6 1/3 cups water boiled
- 1 stock cube vegetable
- 3 tablespoons salted butter
- aleppo pepper pul biber
- lemon wedges to serve

Nutrition:

1. Calories: 320 calories
2. Carbohydrate: 48 grams
3. Cholesterol: 25 milligrams
4. Fat: 9 grams
5. Fiber: 19 grams
6. Protein: 15 grams
7. SaturatedFat: 5 grams
8. Sodium: 1300 milligrams
9. Sugar: 5 grams

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