

Traditional Egyptian Koshari

Koshari is a beloved Egyptian street food, combining rice, lentils, and pasta topped with a spicy tomato sauce and crispy onions. This hearty dish is perfect for a filling meal.


40 min

Total time

Medium

Difficulty

550

kcal / serving

Ingredients

- 1/4 cup rice
- 1/4 cup lentils
- 1/4 cup small pasta (like elbow or macaroni)
- 1/4 onion, thinly sliced
- 1/2 cup tomato sauce
- 1 clove garlic, minced
- 1 tsp cumin
- 1 tsp coriander
- Salt to taste
- Oil for frying
- Chili powder (optional, for heat)

Steps

- 1 Rinse the lentils and cook them in boiling salted water for about 15–20 minutes until tender. Drain and set aside.
- 2 In the same pot, cook the rice according to package instructions. Set aside.
- 3 Cook the pasta in boiling salted water until al dente, then drain and set aside.
- 4 In a skillet, heat oil and fry the sliced onions until golden brown. Remove and drain on paper towels.
- 5 In the same skillet, add the minced garlic, cumin, coriander, and tomato sauce. Simmer for 5 minutes, stirring occasionally. Add salt and chili powder to taste.
- 6 In a bowl, layer the rice, lentils, and pasta. Top with the sauce and crispy onions. Serve warm.