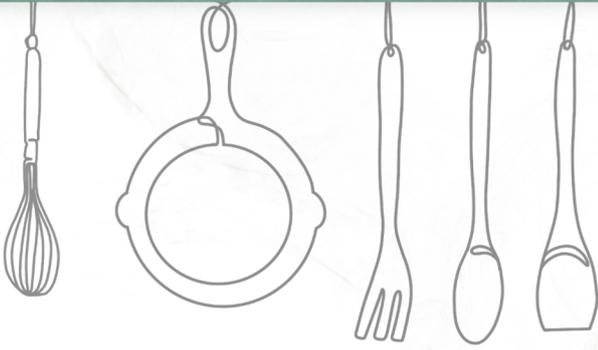


Lentil Pancakes



△ Ingredients (8 Servings)

- 1 cup red or yellow lentils (I prefer the yellow moong dal)
- 2 cups water
- 1 tsp smoked paprika
- 1 tsp oregano
- ½ tsp turmeric
- 1 tsp black or regular sea salt

△ Description

1. Place all the ingredients in a high powered blender and blend until you get a creamy consistency.
2. Heat a lightly oiled pan over medium high heat. Use a ladle to pour the batter onto the pan. Cook until you see bubbles form and the edges are dry. Wait for about 2 to 3 minutes before you flip and cook the other side.

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