

Nazareth Village Lentil Soup (serves 4-6)

2 cups lentils
4 cups water
1/4 cup extra virgin olive oil
3 spring onions, chopped
2 cloves garlic, mince
1 tsp. baking powder
1 tsp. cumin
1 tsp. salt (more optional)
Black Pepper for taste

Mix together. Then simmer on low to moderate heat for 1-2 hours.
This is served daily in Nazareth Village.