Misir Wot (Red Lentils) from Ethiopia

Ingredients

1 cup red lentils
1 medium onion
3 cloves garlic, minced
1 T ginger, grated
2 T olive oil
Water
Ethiopian salt (Berbere), to taste

Method

Cover lentils in water and soak them while you chop your veggies (onion, garlic, ginger). Rinse lentils until water runs clear. Drain and set aside. Heat pot to low-medium heat. Add onions and let them sweat. Add olive oil, garlic, and ginger. Sauté for 3-5 minutes. Add in Berbere spice and soaked lentils. Mix well. Stir in 2 cups of water. Cover and simmer for 20-30 minutes. Add more water if needed. Salt to taste. Serve in injera.

Recipe shared by Chef Mickey for Refugee Recipe Celebration