EGYPTIAN LENTIL SOUP

1 Onion, large, coarsely chopped
1 Carrot, peeled & chopped
2 tablespoons Extra-virgin olive oil
1 teaspoon Cumin, ground
1 teaspoon Fennel seeds
1 cup Brown lentils
½ cup Red lentils
2 quarts Water
1 Small dried red chili
½ Lemon, fresh & juiced
Salt & pepper
1 cup Fresh greens (beet, spinach, chard), washed and chopped into thin ribbons (about ¼ inch wide)
Lemon Wedges
Feta cheese (optional)

- Pick over and wash lentils, removing any stones or debris
- In heavy stockpot, gently sauté the onion, carrot in olive oil until vegetables are soft (about 15 minutes).
- Stir in cumin, fennel seeds, lentils and water. Add chilies.
- Cook until the lentils are tender, about 30 minutes.
- Remove the chilies. Season to taste with lemon, salt and pepper.
• Add leafy greens towards end of cooking (or when heat just turned off) to barely wilt.
• Garnish with lemon slices and feta.