

**YEMISIR KIK WE'T
SPLIT LENTIL STEW**

Serves 3

1 cup split lentils

3 cups water

1/4 cup vegetable oil

1 cup red onions (chopped)

1 tablespoon ginger (diced)

1 tablespoon garlic (diced)

4 tablespoons Berbere

1 tablespoon Key we't Kemem

Salt to taste

- 1 Wash lentils and set aside.
- 2 Cook onions over medium heat in a large saucepan, keep it moist to avoid burning, then add ginger, garlic, and Key we't Kemem and cook for 2 minutes.
- 3 Add vegetable oil and Berbere to the mixture and continue to cook for 5 minutes, stirring constantly to make certain mixture is well blended.
- 4 Finally, add washed lentils, water and salt to taste to the mixture and simmer over medium heat until lentils are soft, approximately 30 minutes. Refrigerate.

Serve warm with Injera or bread as a main course.