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**RED LENTIL SOUP**

**Ingredients:**

* 1 middle-sized onion
* 1 middle-sized carrot
* 1 green or red pepper
* 3 spoons of oil
* 200-250 grams of red lentil
* 1 spoon of flour
* Salt, black pepper, dried mint, red pepper powder
* 3 or 3,5 liters of water or stock

**Preparation:**

* Pour the oil into a middle-sized pot and heat it.
* Add the chopped onions and fry them.
* Add the grated carrot.
* Chop the peppers finely and add them.
* Fry these ingredients for a while.
* Add the flour and mix it.
* Add the salt, the spices and the red lentil. Then, mix them.
* Put the water or stock, and stir.
* Boil it for 25-30 minutes.
* Enjoy your meal ☺