**Green lentıl soup**

1 cup green lentil

2 onions

½ cup olive oil

½ cup tarhana

½ tbsp salt

2 teaspoons chili pepper

1 cup yogurt

½ tbsp dried mint leaves

¼ cup melted butter

Place lentil, chopped onions, salt, chilly pepper and olive oil in a deep pan, cover with boiling water and cook thoroughly over medium heat.

Stir tarhana in a bowl with cold water and slowly add to soup. Leave over heat until tarhana is cooked.

Dilute yogurt with soup broth and keep stirring while slowly adding to soup.

Simmer butter, add mint and sprinkle over soup.