



## New Texts Out Now: Rawia Bishara, *Olives, Lemons & Za'atar: The Best Middle Eastern Home Cooking*

Rec | | e d 6

.B



[Cover of Rawia Bishara, "Olives, Lemons & Za'atar: The Best Middle Eastern Home Cooking"]

**J: How did working on this book relate to and/or depart from work you had previously done?**

**RB:**



4 stalks celery, diced  
2 large carrots, peeled and diced  
1 packed cup chopped fresh cilantro  
2 packed cups chopped fresh spinach  
2 packed cups chopped kale  
2 green or plum tomatoes, diced (optional)  
8 ounces fettuccini, broken in half  
Juice of 2 lemons (1/4 to 1/2 cup)  
1 tablespoon (page 196; optional)

Combine the lentils and a pinch of salt in a pot and cover with water by 1 inch. Cover with the lid and boil over high heat for 20 minutes. Drain and set aside.

Heat the olive oil in a large pot over medium-high heat. Toss in the onions or shallots, and chile pepper, if using, and saute until golden brown, 7 to 10 minutes. Stir in the garlic and saute until fragrant, about 2 minutes. Sprinkle in the cumin, coriander and black pepper and saute until fragrant, about 30 seconds. Toss in the celery, carrots and cilantro, cover and cook for 5 minutes. Add the spinach, kale, tomatoes, if using, 15 cups of water and remaining 1 tablespoon salt and bring to a boil. Reduce the heat, cover and simmer for 20 minutes.

Pour in the lentils, return the broth to a simmer and cook for 10 minutes more. Add the fettuccini and cook until al dente. Stir in the lemon juice followed by the

---

