

# Best Lebanese Food Recipes To Cook At Home You Just Need Few Ingredients And



**Lebanese Takeout Cookbook: Best Lebanese Food Recipes to Cook at Home, you just need a few ingredients and a little time on your hands!** by Dawn Lucan

★★★★☆ 4.3 out of 5

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Lebanese cuisine is one of the most popular and beloved cuisines in the world. It is known for its delicious and flavorful dishes, which are made with fresh, high-quality ingredients. Lebanese food is also relatively easy to prepare, making it a great choice for home cooks.

In this article, we will share some of the best Lebanese food recipes that you can cook at home. These recipes are all made with simple and affordable ingredients, and they are easy to follow, even for beginners.

So, put on your apron and let's get cooking!

## **Tabbouleh**



Tabbouleh is a refreshing and healthy salad that is perfect for summer. It is made with bulgur, tomatoes, cucumbers, onions, parsley, and mint. Tabbouleh is a great side dish or appetizer, and it can also be used as a filling for wraps or sandwiches.

**Ingredients:**

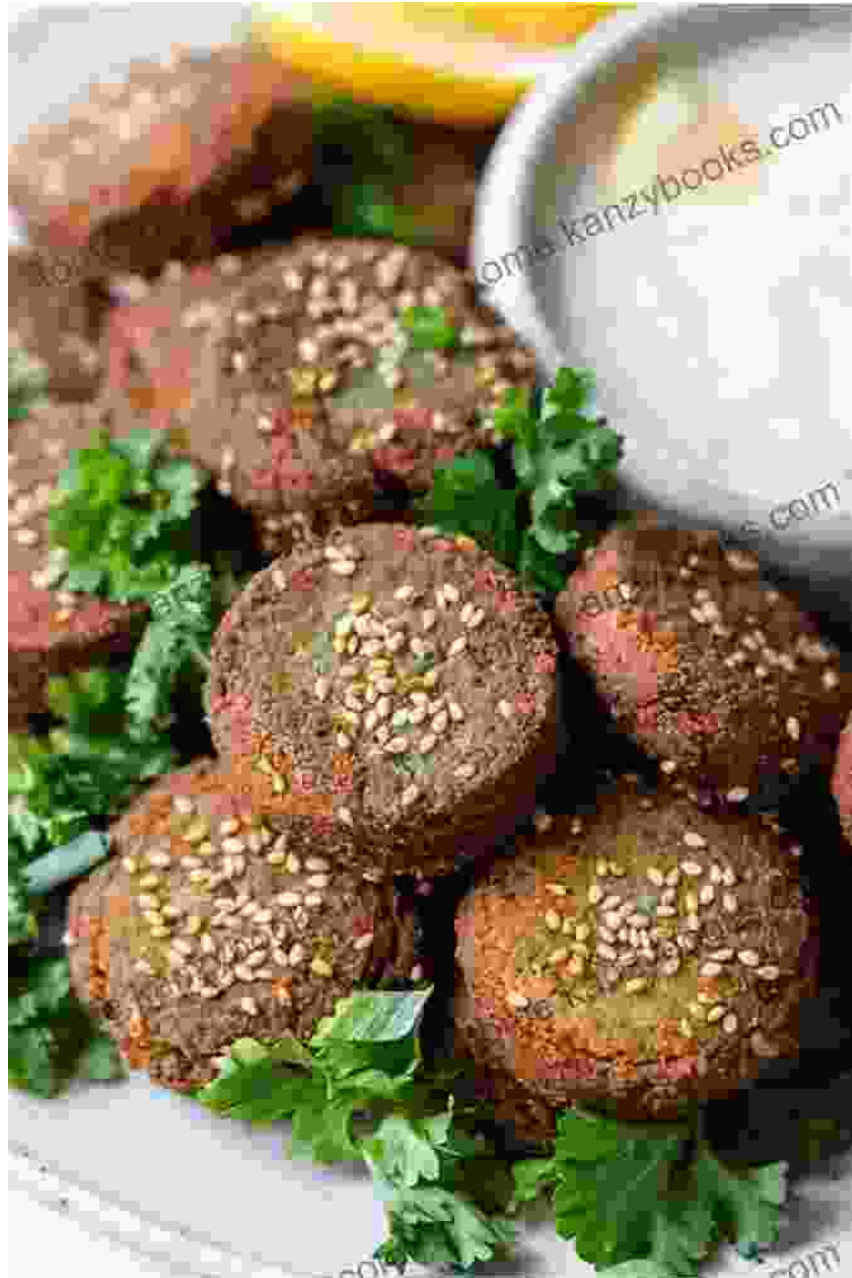
- 1 cup bulgur
- 1 cup boiling water
- 1/2 cup chopped tomatoes
- 1/2 cup chopped cucumbers
- 1/4 cup chopped onions

- 1/4 cup chopped parsley
- 1/4 cup chopped mint
- 1/4 cup olive oil
- 1/4 cup lemon juice
- Salt and pepper to taste

### **Instructions:**

1. In a large bowl, combine the bulgur and boiling water. Cover the bowl and let the bulgur soak for 30 minutes, or until it is tender.
2. Once the bulgur is tender, drain any excess water. Add the tomatoes, cucumbers, onions, parsley, and mint to the bowl with the bulgur.
3. In a small bowl, whisk together the olive oil, lemon juice, salt, and pepper. Pour the dressing over the bulgur mixture and stir to combine.
4. Serve the tabbouleh immediately or chill it in the refrigerator for later.

### **Falafel**



Falafel is a popular Lebanese street food that is made with chickpeas, herbs, and spices. Falafel is typically served with pita bread, hummus, and tahini sauce. It is a delicious and satisfying meal that is perfect for vegetarians and vegans alike.

**Ingredients:**

- 1 cup dried chickpeas
- 1 onion, chopped
- 1/2 cup chopped parsley
- 1/2 cup chopped cilantro
- 1 teaspoon cumin
- 1 teaspoon coriander
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- Vegetable oil, for frying

### **Instructions:**

1. In a large bowl, combine the chickpeas, onion, parsley, cilantro, cumin, coriander, salt, and pepper. Mash the ingredients together until they are well combined.
2. Form the mixture into 1-inch balls. Place the balls on a baking sheet lined with parchment paper.
3. Heat the vegetable oil in a large skillet over medium heat. Add the falafel balls to the skillet and cook for 3-4 minutes per side, or until they are golden brown.
4. Serve the falafel immediately with pita bread, hummus, and tahini sauce.

### **Hummus**



Hummus is a delicious and versatile dip that is made with chickpeas, tahini, and lemon juice. Hummus is a great appetizer or snack, and it can also be used as a condiment for sandwiches and wraps.

There are many different ways to make hummus, but this recipe is a simple and classic version.

## **Ingredients:**

- 1 can (15 ounces) chickpeas, drained and rinsed
- 1/2 cup tahini
- 1/4 cup lemon juice
- 1/4 cup water
- 2 cloves garlic, minced
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper

## **Instructions:**

1. In a food processor or blender, combine all of the ingredients. Process until the hummus is smooth and creamy.
2. Transfer the hummus to a serving bowl and garnish with a drizzle of olive oil and a sprinkle of paprika.
3. Serve the hummus with pita bread, vegetables, or chips.

## **Baba Ghanoush**



Baba ghanoush is a delicious and smoky dip that is made with roasted eggplant, tahini, and lemon juice. Baba ghanoush is a great appetizer or snack, and it can also be used as a condiment for sandwiches and wraps.

**Ingredients:**

- 1 large eggplant



- 1/2 cup tahini
- 1/4 cup lemon juice
- 1/4 cup water
- 2 cloves garlic, minced
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper

### **Instructions:**

1. Preheat the oven to 400 degrees Fahrenheit.
2. Pierce the eggplant several times with a fork. Place the eggplant on a baking sheet lined with parchment paper.
3. Roast the eggplant in the oven for 1-1.5 hours, or until the eggplant is soft and the skin is wrinkled.
4. Once the eggplant is cool enough to handle, peel off the skin. Mash the eggplant flesh in a bowl.
5. In a food processor or blender, combine the mashed eggplant, tahini, lemon juice, water, garlic, salt, and pepper. Process until the baba ghanoush is smooth and creamy.
6. Transfer the baba ghanoush to a serving bowl and garnish with a drizzle of olive oil and a sprinkle of paprika.
7. Serve the baba ghanoush with pita bread, vegetables, or chips.

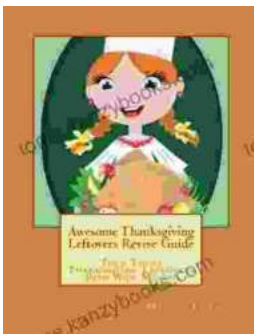
### **Baklava**



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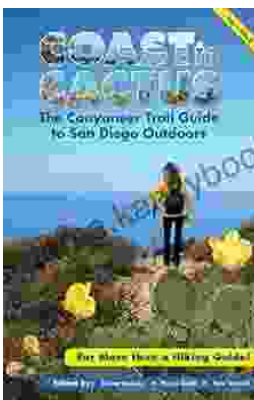
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