



Mujaddara

Ingredients

- ½ cup lentils
- 1 ½ cup water
- 1 ½ cup onions chopped
- 4 tbsp. olive oil
- 1 large onion minced
- ¼ tbsp. ground cumin
- 1 cup white or brown rice, cooked



Flip for step-by-step
instructions



Instructions

1. Place lentils in heavy pot with tight fitting lid. Add water, simmer over medium-low heat until soft about 25 min.
2. Heat oil in pan over medium-high heat. Add onions, reduce heat to medium until brown and caramelized about 25 min.
3. Add cumin, lentils, and cooked rice to onions.
4. Heat for one minute then serve.

Source: Eatfresh