



From the kitchen of Chef Amanda Saab

Mujadarra Ruz Lentils with Rice

Ingredients:

- 2 cups green lentils
- 1/2 cup short grain rice, like Royal Basmati
- 2 Tbsp. olive oil
- 1/2 cup chopped yellow onion
- 3 cloves garlic, minced
- 2 tsp. Diamond Crystal kosher salt
- 1 cinnamon stick
- 1/2 tsp. ground cumin
- 3 1/3 cups water
- 3 cups thinly sliced yellow onion
- 1/2 cup all-purpose flour
- 1/2 tsp. Diamond Crystal Kosher Salt
- 1/4 cup canola oil

Process:

Rinse the lentils and rice under cold water.

In a large stock pot or Dutch oven, heat 2 Tbsp. olive oil. Sauté the chopped yellow onion and garlic in the olive oil. Add in the 2 tsp. salt, cinnamon stick and ground cumin; heat for 30 seconds.

Add the lentils, rice and water into the pot. Bring to a boil, then reduce to low heat. Place lid on the pot. When the lentils are tender and all water has been absorbed, turn off the heat; this should take about 25 minutes. Remove the cinnamon stick.

Toss thinly sliced onions with all-purpose flour and 1/2 tsp. salt. Heat canola oil in a skillet and fry the onions in batches until they are crisp, about 5 minutes. Place on a paper towel-lined plate in between batches. Top the lentils and rice with the fried onions.

This dish is traditionally served with a salad and yogurt.