



Lentils and Rice with Fried Onions Mujadarrah

Jacob · 29/09/2024



Prep Time

50 mins

Difficult

Medium

Servings

4

Description

This may sound like a plain recipe but believe me its wonderful It is an easytomake Middle Eastern comfort food that combines lentils rice and delicious fried onions The yogurt really gives it a super flavor

Ingredients

- - 6 tablespoons olive oil - 1 large white onion
- sliced into rings - 1 ? cups uncooked green lentils - ¾ cup uncooked long-grain white rice - salt and pepper to taste - ¼ cup plain yogurt or sour cream (Optional)

Instructions

1. Heat the olive oil in a large skillet over medium heat. Stir in the onions
2. and cook about 10 minutes
3. until browned. Remove from heat
4. and set aside. Place lentils in a medium saucepan with enough lightly salted water to cover. Bring to a boil
5. reduce heat
6. and simmer about 15 minutes. Stir rice and enough water to cover into the saucepan with the lentils. Season with salt and pepper. Cover saucepan
7. and continue to simmer 15 to 20 minutes
8. until rice and lentils are tender. Mix half the onions into the lentil mixture. Top with yogurt or sour cream and remaining onions to serve.