

Mujaddara Arabic Lentil Rice

Oscar · 29/09/2024

**Prep Time**

1 hr 25 mins

Difficult

Medium

Servings

6

Description

Mujaddara Arabic lentil rice is a great tasting dish to enjoy and share with family and friends. It's a special dish for vegetarians and one of our favorite meals. Instead of placing the onion on top, you can mix it along with the lentils and rice before serving. It makes a perfect meal with a fresh green salad. Also, you can use 2 cups of vegetable broth instead of 2 cups of water to cook the lentils.

Ingredients

- - 2 3/4 cups water
- divided - 1 cup dry lentils
- rinsed - 1 tablespoon ground cumin - 1 tablespoon garlic powder - 2 teaspoons salt
- divided - 3/4 cup white rice
- rinsed - 2 tablespoons olive oil - 1/4 cup vegetable oil - 3 white onions
- sliced into 1/4-inch rings

Instructions

1. Combine 2 cups water
2. lentils
3. cumin
4. garlic powder
5. and 1 teaspoon salt in a pot over medium heat; bring to a simmer. Reduce heat to low; cook until lentils begin to soften
6. 20 to 30 minutes. Stir rice
7. remaining 3/4 cup water
8. remaining 1 teaspoon salt
9. and olive oil into lentils. Cover pot; continue cooking until lentils and rice tender
10. about 40 minutes more. Heat vegetable oil in a skillet over medium heat. Add onions; cook and stir until browned
11. 7 to 10 minutes. Top rice and lentil mixture with onions; serve.