

# Mujaddara (Rice, Lentils, and Crispy Onions)

Six servings

This is a tasty vegan dish.

## Ingredients: Yogurt sauce

- 1/2 cup plain Greek yogurt
- 1 Tbsp. lemon juice
- 1/2 clove garlic
- 1/8 tsp. salt

## Ingredients: Crispy onions

- 1 lb. sweet onions
- 1 tsp. salt
- 3/4 cup vegetable oil

## Ingredients: Rice and Lentils

- 2 cups hot water
- 1/2 tsp. salt
- 3/4 cup brown or green lentils
- 3/4 cup Basmati rice
- 1 1/2 cloves garlic
- 1/2 tsp. ground coriander
- 1/2 tsp. ground cumin
- 1/8 tsp. cinnamon
- 1/8 tsp. allspice
- 1/8 tsp. black pepper
- 1/8 tsp. cayenne pepper
- 1/2 tsp. sugar
- 2 Tbsp. cilantro



## Equipment

- Glass bowl
- Dutch oven
- Rimmed baking pan
- Colander
- Strainer

## Mujaddarak:

☑	Description	Time (min)	
	Mince 2 cloves of garlic (divided)	2	
	Whisk together 1/2 cup yogurt, 1 Tbsp. lemon juice, 1/2 clove minced garlic, and 1/8 tsp. salt. Refrigerate.	3	
	Slice onions 1/4" thick	5	
	Toss onions with 1 tsp. salt and then microwave in a glass bowl for 3 minutes	4	
	Transfer onions to a colander and rinse	2	
	Line baking pan with paper towel. Transfer onions and press with more paper towels to dry.	3	
	Add 3/4 cup vegetable oil and dry onions to a Dutch oven.	2	
	Sauté onions until brown. Do not allow to blacken.		
	In a sauce pan add 2 cups hot water, 1/2 tsp. salt, and 3/4 cup lentils. Bring to a boil and then simmer.	12	15
	Place rice in a bowl, cover with hot water, let stand	3	
	Transfer onions to fresh paper towel on baking sheet. Reserve oil.	1	
	Drain lentils through strainer	1	
	Rub rice, drain add cold water, rub, repeat 4 times	5	
	Wipe out Dutch oven. Add 1 1/2 Tbsp. onion oil, 1 1/2 cloves minced garlic, • 1/2 tsp. ground coriander, 1/2 tsp. ground cumin, 1/8 tsp. cinnamon, 1/8 tsp. allspice, 1/8 tsp. black pepper, 1/8 tsp. cayenne pepper	5	
	Heat spice mixture. Add rice and cook until edges are translucent.	3	
	Add 1 1/4 cups hot water, 1/2 tsp. sugar, 1/2 tsp. salt.	1	
	Add lentils. Simmer until water is absorbed.	7	
	Remove from heat. Cover with towel and lid.	10	
	Stir in half the onions. Transfer to serving dish. Top with remaining onions and cilantro leaves. Serve with yogurt sauce	2	
		1 hr 11 min.	