

# Mujadara - Lentil and Rice Pilaf

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## Ingredients:

1. 4 1/2 Cups water
2. 2 cups of brown basmati rice
3. 1 cup black or green lentils
4. 1 large onion, diced
5. 1 tsp cumin powder
6. 1/2 tsp salt (to taste)
7. 1/2 tsp yellow mustard powder (Colman's)
8. 1 onion sliced

## Directions:

Add the first 7 ingredients to a large saucepan and bring to a boil. Then cover and simmer on low heat for 45-50 minutes.

In a separate non-stick skillet on low-medium heat, add the sliced onion with 1 Tbs water. When water evaporates, add another more water, continue adding until onions are soft and caramelized.

When rice and lentils are done, fluff with fork and garnish with caramelized onion.

Can be served warm or at room temperature with a side of tomato salad and dark leafy greens.

