

Majadurrah

INGREDIENTS

2 cups green lentils
2 cups rice
4-5 onions, sliced
8 cups vegetable stock
or water
2 tsp. olive oil
pinch of salt

DIRECTIONS

1. Peel, half and slice the onions.
2. Heat the olive oil in a heavy pot or pan.
3. Sauté the onions until golden and soft.
4. Add the lentils and the vegetable stock (or water).
Bring to a boil.
5. Reduce to a simmer for 15 minutes.
6. Add the rice.
7. Simmer covered for another 45 minutes.
8. Remove from the heat. Stir to mix the onions throughout.