**Majadra**

Ingredients:

* ½ cup green lentils
* 1 cup basmati rice
* 3 finely chopped onions
* ¼ cup olive oil
* 1 ¾ cups boiling water
* 2 tbsp oil
* 1 flat teaspoon salt
* ¼ teaspoon ground black pepper

Direx:

* Place rice in sieve or colander and wash thoroughly in cold, running water, until the water that drains out rinses clearly.
	+ Alternatively, you can soak rice in a large sauce pan with lots of water, using your hands to shake or move the rice around, under the water. Drain in colander and repeat until the drained water rinses clear.
* Pour oil into saute pan, adding the onion with a bit of your salt.
* Saute in medium-low heat until the onion becomes golden brown, about 30 minutes, or so.
* While onion is sautéed, place lentils in a small sauce pan with lots of water and bring to a boil.
* Cook for 10 more minutes. Note: This is a pre-cook of the lentils, which will shortly undergo a second cook. This softens them, making them more receptive to the following processes.
* Drain lentils in sieve or colander.
* Heat a nonstick sauce pan on a high setting, adding 2 tbsp oil and rice. Mix together in pan.
* Add lentils, together with the boiling water, remaining salt, pepper, to the rice.
	+ Optional: At this time, if you prefer, add cumin, bahrat, khawadj, or whatever flavors you are accustomed to.
* Stir well and bring to a boil.
* As soon as boiling begins, reduce heat to simmer, place a clean towel on top, and then cover with a lid, taking care to seal top as best as possible. Cook 15 minutes.
	+ Goes without saying: Make sure towel does not hang down, so that it doesn’t catch on fire.
* Remove from heat, but do not open lid or remove towel. Wait another 15 minutes.
* Gently remove lid and stir rice and lentil mixture with a fork, to aerate.
* Combine onion with mixture and continue to stir gently.