

# Mujadara

## Ingredients

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3 c Rice (cooked)  
5 clv Garlic (minced)  
1 t Cumin  
1/3 c Olive Oil (plus 2  
tablespoons)  
2 c Lentils (cooked)  
3 c Onions (sliced)  
0 ds Salt  
0 ds Ground Black Pepper  
2 T Parsley (chopped)  
1/2 Lemon (cut into wedges)

## Instructions

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- 1.Heat a skillet with 1/3 cup olive oil. Make sure the oil is hot, then add the onions and fry them for 15 minutes. Stir until caramelized, season with salt and pepper.
- 2.At the same time, heat another skillet with 2 tablespoons olive oil. Add minced garlic and fry for 1 minute. Now add cumin, cooked rice and lentils to that skillet. Season with salt and pepper and cook for 4 minutes.
- 3.Mix in the onions and parsley. Serve with a lemon wedge on the side.