Egyptian Rice and Lentils

A warm, earthy bowlful that carries the quiet comfort of Egyptian home cooking.

Ingredients

1 C long-grain rice
1 C brown or green lentils
1 medium onion, chopped
2 cloves garlic, minced
2 T oil
2 1/2 C water or broth
1 t salt
1/2 t cumin
1/4 t black pepper
Optional: a spoonful of tomato paste for color and depth
Optional: a handful of crispy browned onions for topping

Method

Rinse the lentils and place them in a pot with enough water to cover.
Simmer until they are just tender, then drain.
Heat the oil in a pot and cook the onion until soft.
Add the garlic and cook briefly.
Stir in the rice, lentils, salt, cumin, and pepper.
Add the water or broth.
Bring to a boil, then reduce the heat, cover, and simmer until the rice is tender and the liquid is absorbed.
Fluff with a fork.
Top with crispy onions if you like.