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## Lebanese Lentils & Rice Pilaf

### Ingredients

4 tablespoons olive oil  
1 medium onion, chopped  
3 garlic cloves, crushed and chopped  
2 teaspoons ground cumin  
3/4 teaspoon ground cinnamon  
1/2 teaspoon ground allspice  
1 teaspoon of salt flakes  
4 cups vegetable/chicken broth  
1 cup dried lentils, rinsed, picked over & preferably soaked 6-8 hours  
1 cup brown rice, preferably soaked for 6-8 hours  
2 large onions, sliced  
1-2 tablespoons of extra virgin olive oil plus 1 tablespoon of butter

### To serve

3 tomatoes, quartered lengthwise  
Plain yogurt  
Chopped fresh mint

### Preparation

Heat 2 tablespoons oil in large saucepan over medium-high heat. Add chopped onion and all the spices and sauté until onion softens, about 4 minutes. Add broth and lentils & rice; 1 teaspoon of salt and bring to boil. Reduce heat to medium-low and simmer, covered, until liquid is absorbed and rice and lentils are tender – about 40 minutes. Add water and cook longer if not tender.

Meanwhile, heat 2 tablespoons oil and dollop of butter in heavy large skillet over medium-high heat. Add sliced onions; sauté until soft and beginning to brown and caramelize, about 15 minutes.

Season pilaf to taste with extra salt and pepper if needed. Transfer to plates; top with browned onions. Place tomatoes alongside.

Top pilaf with dollop of yogurt. Sprinkle with mint. Can be served warm or cold.