

# MEJADRA (MIDDLE EASTERN SPICED RICE)

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## INGREDIENTS

2 tbsp olive oil  
2 tsp cumin seeds (or 1 tsp ground cumin)  
1 1/2 tbsp coriander seeds (or 1 1/2 tsp ground coriander)  
1 cup basmati rice (or long grain)  
1 1/4 cup / 315 ml water (see notes)  
400g / 14 oz canned brown lentils, drained (1 can), drained  
1/2 tsp ground turmeric  
1 1/2 tsp ground cinnamon  
1 tsp sugar  
1 tsp salt  
Black pepper

## CRISPY FRIED ONIONS

3 large or 4 small onions, very finely sliced  
1 cup / 250 ml vegetable or sunflower oil  
Salt

## METHOD

Step 1:

**Prepare the Onions:** Heat oil in a medium saucepan over medium high heat. Add about 1/3 of the onions and cook for 5 minutes until golden and crispy. Drain on paper towels. Repeat with remaining onions, in two batches.

Step 2:

**RICE**

Put the olive oil, cumin seeds and coriander in a saucepan over medium heat.

Cook for a couple of minutes until the spices are fragrant.

Step 3:

Add the rice and stir to coat with the oil and spices.

Step 4:

Add the water and lentils.

While it comes to boil, add all the other spices, salt and pepper.

Step 5:

When it comes to a boil, turn it down to medium-low, cover with lid and let cook for 10 to 12 minutes, or until all the liquid has mostly been absorbed.

Step 6:

Remove from heat and let it rest for 10 minutes - during this time, any residual liquid will absorb.

Step 7:

Fluff rice with a fork and adjust the seasoning with more salt if you wish.

Step 8:

Just prior to serving, stir through most of the onions and top with remainder. Sprinkle with chopped coriander if desired. Best served warm.

# THE COOKERY

by The Secret Jozi Chef