



Majadra

Basmati Rice with Lentils & Onion

Majadra is a Middle Eastern dish dating back to medieval times and even possibly to the biblical story of Jacob and Esau. The dish is so popular that has found its place in Greece, India and Morocco. This simple dish of rice and lentils has great diversity depending on the region it comes from. The Majadra spices can vary in any combination of cumin, cinnamon, coriander, allspice, mint, bay leaf, turmeric and the list goes on. But don't worry, we've got your spices covered and it tastes delicious.

(Serves 4 - 6)

Ingredients

½ cup **The Spice Way Majadra Lentils and Onion Rice Mix**

1 cup of uncooked Basmati rice

2 ¼ cups water

2-3 Tbsp. **The Spice Way House Blend Olive Oil**

½ tsp. **The Spice Way Ground Sumac**

¼ tsp. **The Spice Way Dead Sea Salt**, add more if desired.

*Optional ½ onion, chopped

Instructions

- 1) Boil water in pot. Once water is boiling add rice and The Spice Way Mix and cook for designated time, about 18 minutes. (Can be substituted with quinoa too, cook 12-15 minutes.)
- 2) Once complete, fluff rice mixture and add olive oil, sumac and salt. (Can add more or less according to taste. The rice should have a nice shiny glow, Enjoy!
- 3) *Optional: for an extra onion flavor, sauté chopped onion in pan until golden brown and mix into Majadra rice mix.

Recipe by Debbie Kornberg



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