



OFS COOKING AT HOME

(with Fatane)

Recipe

PERSIAN RICE WITH LENTILS



For # people

4 servings



Cooking time

50 minutes

Ingredients:

- Basmati Rice – 400 gram
- Lentils – 150 gr
- Onion – 1 large
- Ground saffron – ½ tea spoon
- Raisins -100 gr
- Salt
- Ground green Cumin- ½ table spoon
- Turmeric – 2 tea spoon
- Vegetable oil – 4 table spoon
- Potato – 1 large

Directions:

- Rinse rice within a pot, bring water to a boil, add salt and simmer lentils on low for 20 - 30 minutes, or until tender. Drain water from lentils and set aside. In a large non-stick pan, bring water to a boil. Drain rice and pour into the boiling water. Allow the rice to boil for 5-10 minutes until it is ready. Drain and rinse with cool water. Return the pot to heat. Add a couple of tablespoons of vegetable oil to the pot. Place a layer of potato into the pot, place a layer of rice and then a layer of cooked lentils, then another layer of rice, continue with all the rice and lentils. Cover and cook for 30 minutes until rice is steaming.
- While the rice is steaming, Dice the onion. Heat vegetable oil in a large pan and fry the onions in oil. Add raisins to onions. Add turmeric, pepper and salt for taste. Stir well and fry along until the beef is evenly brown. Set aside.
- Dissolve saffron in hot water. Remove the lid from the pot, mix the rice and lentil layers, add saffron on top of the rice. Place the lid and allow the rice to steam 10-15 more minutes. Serve rice topped with raisins and onion.

ENJOY!!