

Mujadara Topped with Eggs



30 min

4 people



5 Rating

When treated properly, a few simple ingredients can make some of the world's most beloved dishes. This dish is no exception.

Created by home cook extraordinaire **Camellia Ling Aebischer**, this Mujadara – a Middle Eastern lentil and rice dish – is topped with boiled eggs for extra richness. Hearty, fragrant and comforting, it's simple food at its best.

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Ingredients

- 1 cup long-grain rice
- 1x 420 g can brown lentils, drained
- ½ cup crispy fried onions
- 1 tsp salt
- 1 tsp Lebanese seven spice
- 2 Tbsp olive oil
- 4 eggs

- Mint leaves, to garnish

Method

1. In a large pot place your long grain rice, topped with one and a half times the amount of water.
2. Place on a high heat and bring to a boil. Once it's boiling, turn down to the lowest and let the rice cook until grains have appeared to absorb most the water but are not fully cooked, about five minutes.
3. Add the lentils, half the fried onions, salt, seven spice and olive oil. Mix well to coat then set back on low heat for another 10 minutes, or until fluffy and cooked through.
4. Meanwhile, place a small pot of water on to boil. Once boiling, gently lower in eggs and cook for 7 minutes.
5. Remove the eggs and immediately plunge into ice water to stop cooking. Peel and slice in half.
6. To serve, place the rice on a large serving dish. Top with eggs, then sprinkle with the remaining fried onions and mint leaves.