



MUJADARA SAFRA BY MARWAN SOUEID

Ingredients (For 4 people)

- 500 g organic red lentils
- 3 finely chopped onions
- 15 cl olive oil
- Salt, white pepper
- 1 tsp ground cumin
- 1 pat of butter

Preparation:

Rinse the lentils in cold water to remove any impurities.

Heat the oil in a large pot. Sauté the onions until golden brown.

Add the lentils, cover them with cold water, and simmer 30 minutes over low heat, stirring occasionally, to obtain a purée.

When the lentils are cooked, remove from the heat and add the salt, pepper, cumin and butter.

Serve hot or cold with a mixed salad.