

## LENTILS AND RICE (mougendra)



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### Ingredients (serves 2)

1 cup lentils  
4 cups water  
1/2 cup rice  
1 onion cut lengthways, in strips  
1/4 cup olive oil  
salt

### Preparation

1. Wash the lentils well.
2. Place in a saucepan with water and leave to cook, removing the scum from time to time with a lotted spoon.
3. When nearly cooked add the rice and continue to simmer until rice is cooked and all the water is at the same time absorbed. (If water has been absorbed before rice is cooked, add some more water).
4. Fry the onion in the olive oil until golden brown and add to the cooked lentils.
5. Add salt and serve.

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