

Packable Lunches IV: Mejadra

Not only is Yotam Ottolenghi's recipe for Mejadra totally packable it's also an amazing comfort food! This is a Hubele family standby and the leftovers are coveted for sure. What takes this lentil pilaf over the top is the healthy portion of sweet fried onions. But don't despair if onions aren't your thing or you have a finicky eater you are trying to satisfy. Simply skip the additional step of frying onions separately and add a small portion of finely minced onions when you heat the spices.



Ingredients

250ml sunflower oil

4 medium onions, thinly sliced (*amount can be reduced*)

250g green or brown lentils

2 tsp cumin seeds

1½ tbsp coriander seeds

200g basmati rice

2 tbsp olive oil

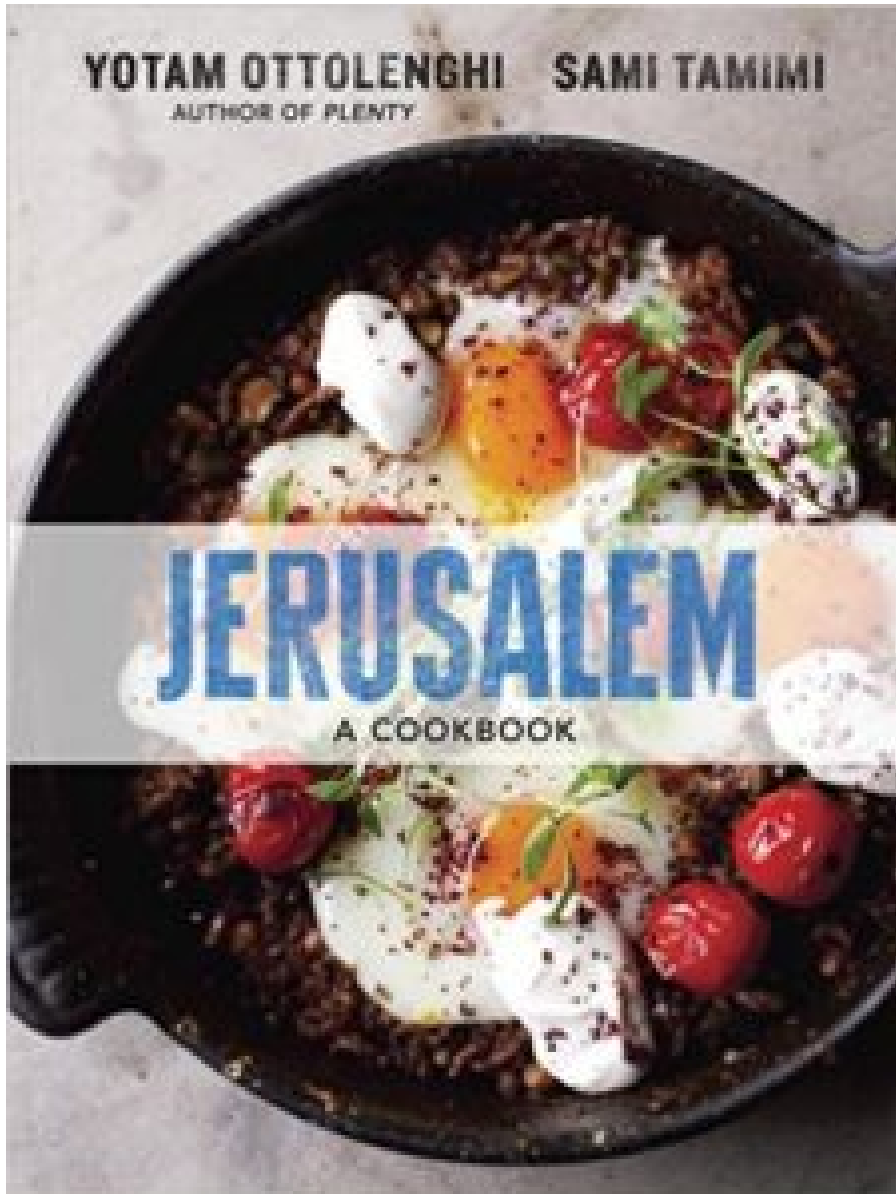
½ tsp ground turmeric

1½ tsp ground allspice

1½ tsp ground cinnamon

1 tsp sugar (I use coconut sugar)
Salt and black pepper
350ml water

Full directions can be found [here](#) or with a beautiful collection of Ottolenghi favorites in Jerusalem.



This pilaf packs well in a wide mouth thermos for a warm lunch or is equally good at room temperature. Any way you serve it, it is delightful and no doubt this recipe will be a favorite in your kitchen as well.