

Mujadara

1 ½ cup split red lentils
2 ½ cups water
1 ½ tbsp olive oil

Sauté lentils until their color changes to a light orange – less than 5 minutes. Add water and cover. Cook on medium heat for 15-20 minutes until done.

Chopped toppings:

1 cup chopped tomatoes
1 cup chopped cucumber
½ cup chopped onion
3-6 cups shredded lettuce
2 cups shredded cheese

Dressing:

½ cup olive oil
½ cup fresh lemon juice

Salt to taste. Serve like a taco salad over rice. Ranch dressing is also good on it.
Enjoy!