



Vegan Lebanese Hashweh

with Cucumber-Tomato Salad



30-40min



2 Servings

Also known as Lebanese dirty rice, hashweh is a one-pot meal of spiced rice with pine nuts and currants. For this vegan version, we use Impossible ground, which satisfies even the hungriest carnivore. Soaking long-grain basmati rice removes excess starch so that each grain cooks evenly and separately. A mild baharat spice blend flavors the rice, while sumac adds citrusy notes to the delightfully fresh cucumber-tomato salad.

What we send

- 5 oz basmati rice
- 1 red onion
- ¼ oz fresh parsley
- 2 (½ oz) pine nuts ⁶
- ½ lb pkg Impossible patties ⁶
- ¼ oz baharat spice blend ¹¹
- 1 cucumber
- 1 plum tomato
- ¼ oz sumac
- ½ oz dried currants

What you need

- olive oil
- kosher salt & ground pepper
- red wine vinegar (or white wine vinegar)
- sugar

Tools

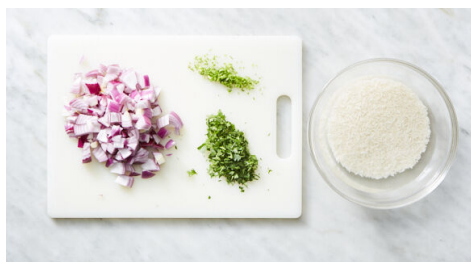
- fine-mesh sieve
- medium Dutch oven or pot with lid

Allergens

Soy (6), Sesame (11), Tree Nuts (15).
May contain traces of other allergens.
Packaged in a facility that packages gluten containing products.

Nutrition per serving

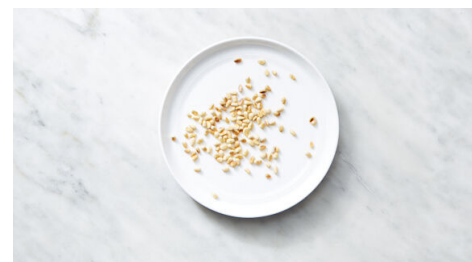
Calories 820kcal, Fat 37g, Carbs 92g, Protein 29g



1. Prep ingredients

In a medium bowl, cover **rice** with **cold water** by 1-inch; soak for 10 minutes, then drain in a fine-mesh sieve.

Cut **onion** into ½-inch pieces. Pick **parsley leaves** from stems; coarsely chop the leaves and finely chop the stems.



2. Toast pine nuts

Place **pine nuts** in a dry medium Dutch oven or pot (without oil) over medium heat. Toast, shaking skillet often, until pine nuts are slightly golden and fragrant, 1-3 minutes (watch closely). Transfer to a plate.



3. Build hashweh

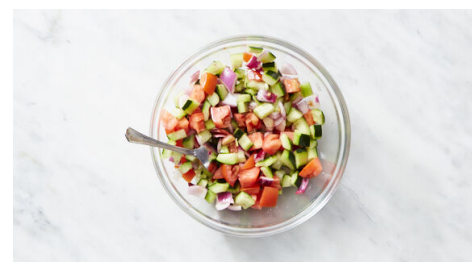
In the same Dutch oven, heat **2 tablespoons olive oil** over medium-high. Add **¾ of the onions** and cook, stirring occasionally, until slightly softened, about 3 minutes.

Add **Impossible patties, baharat spice, and parsley stems**; cook, breaking up into bite-sized pieces, until browned in spots, 4-5 minutes. Season to taste with **salt and pepper**.



4. Cook hashweh

Add **rice, 1¼ cups water, and ½ teaspoon salt**; bring to a boil, scraping the bottom of the pot to deglaze. Cover and reduce heat to low; cook until rice is tender and water is absorbed, 12 minutes. Remove from heat and rest, covered, for 5 minutes.



5. Make cucumber salad

Meanwhile, peel **cucumber** and remove seeds; cut into ½-inch pieces. Cut **tomato** into ½-inch pieces. In a medium bowl, whisk together **1 tablespoon vinegar, ½ teaspoon sugar, ¼ teaspoon each of sumac and salt, and a few grinds of pepper**. Add cucumbers, tomatoes, and **remaining onions**; toss to coat.



6. Finish & serve

Fluff **hashweh** with a fork; season to taste with **salt and pepper**. Sprinkle **parsley leaves, pine nuts, currants, and some of the sumac** over top.

Serve **hashweh** with **cucumber salad** alongside. Enjoy!