

DINNERLY



Roasted Red Onion & Lentil Mujadara:

More servings? Or leftovers? You choose!



30-40min



2 Servings

We've been living in our hibernation clothes for some time now, so, it feels appropriate that, like the squirrels, we're loading up! Not on acorns, silly....On dinner! This comfort food meal serves up a little more, so you can choose-your-own-adventure. Choose to fill your plate with an extra serving OR store some away for the next day OR share with other hibernating friends and fam. Either way, you win. We've got you covered!

WHAT WE SEND

- garlic
- 6 oz French green lentils
- 2 (5 oz) pkgs jasmine rice
- 2 medium red onions
- ½ oz fresh cilantro
- ¼ oz pkt garam masala
- 4 oz container Greek yogurt ⁷

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil

TOOLS

- large pot
- fine-mesh sieve
- rimmed baking sheet

ALLERGENS

Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 630kcal, Fat 20g, Carbs 89g, Proteins 20g



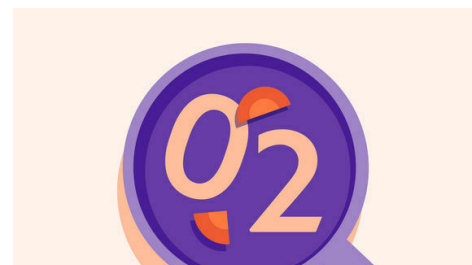
1. Boil rice & lentils

Preheat oven to 425°F with racks in the upper and lower thirds.

Bring a large pot of **salted water** to a boil.

Smash **2 garlic cloves**.

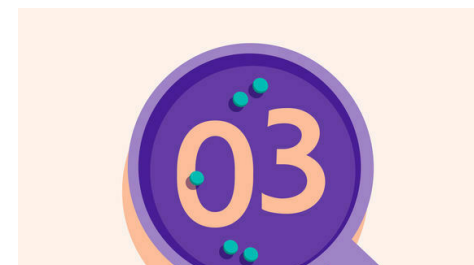
Once water boils, add **garlic, lentils** and **rice**; cook until tender, stirring occasionally, 18–20 minutes. Reserve **¼ cup cooking water**, then drain in a fine-mesh sieve, rinse with cold water, drain well again and return to pot off the heat.



2. Roast onions

Halve **onions**, then thinly slice. Transfer to a rimmed baking sheet, separating the onion layers. Toss with **1½ tablespoons oil**, **¼ teaspoon salt**, and **a pinch of pepper**.

Roast on lower oven rack, stirring every few minutes, until onions are crisp and browned in spots, 12–15 minutes (watch closely).

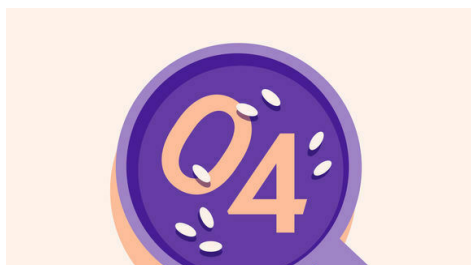


3. Season rice & lentils

Pick **cilantro leaves** from stems; finely chop stems and wrap leaves in a damp towel to prevent wilting.

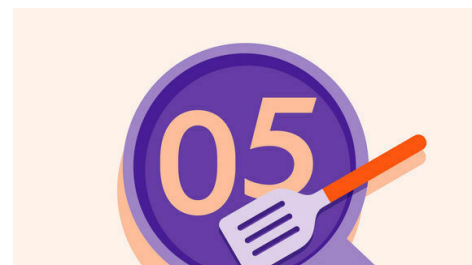
In a small bowl, whisk to combine **reserved cooking water**, **chopped cilantro stems**, **garam masala**, **¼ cup oil**, and **1 teaspoon salt**.

Add dressing to pot with **lentils and rice**, stirring to combine. Season to taste with **salt and pepper**.



4. Season yogurt

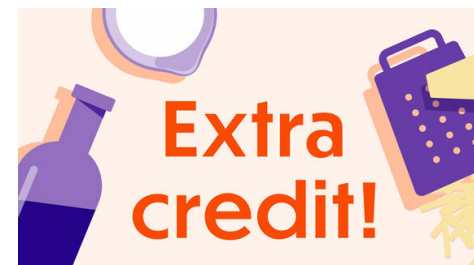
Stir **1 teaspoon water** at a time into yogurt until thin enough to drizzle. Season to taste with **salt and pepper**.



5. Finish & serve

Transfer **lentils and rice** to baking sheet with **roasted onions**, stirring to combine.

Top with **reserved cilantro leaves** and drizzle **seasoned yogurt** over top. Enjoy!



6. Make it meaty!

We're bringing you hearty plant-based protein from lentils and rice, but if you have die hard carnivores at the table, then check out our handy protein packs! Serve this mujadara alongside grilled chicken breasts or some sautéed wild Gulf shrimp!