Megadra

Soak lentils in water for 3 h
Drain water
Wash- can be kept in freezer for later use
Or -Cover with cloth for overnight to germinate (optional)

One minced onion
2-3 cloves of garlic
-sauté in olive oil
Add 2 cups of lentils
Add 5 cups of water
Add cumin, curcum, chawage, powdered garlic- no salt

Boil until lentils are soft but not too soft Add 2 cups of rice (washed) Add salt approx. on teaspoon to each cup of rice. Correct taste if needed.

Boil until rice is nicely made (20 min). Monitor water level, if needed add $\frac{1}{2}$ -1 cup of warm water to the dish.

Optional- deep fry onion strips, soak oil. Spread on top of the Megandra

Rice can be exchanged for wild (brown) rice, or Burgul