RUSHTAIEH

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ingredients
Lentils:

- 2 yellow onions, finely chopped
- 3 tbsp olive oil
- 4 large cloves garlic, crushed

- 3 cups dried split red lentils
- 2 tsp salt
- 2½ tbsp ground cumin
- ½ tsp ground turmeric
- 1 tsp freshly ground black pepper
- 10½ cups boiling water
- 3 tbsp pomegranate molasses

Macaroni:

- 5 cups boiling water
- 2 tsp salt
- 2 cups dry elbow macaroni

Onion Parsley Topping:

- 2 red onions, finely chopped
- 1 cup finely chopped parsley
- 3 tbsp ground sumac
- ½ tsp salt

Fried Bread Topping:

- 2 pita breads, cubed and/or cut into triangles
- ½ tsp ground cumin
- ½ tsp salt
- Vegetable oil for frying

Caramelized Onions Toppings:

- 3 yellow onions, thinly sliced
- 1 tsp salt
- Vegetable oil, for frying

Pomegranate Topping:

- 1 cup pomegranate seeds

instructions

1. In a large saucepan over medium heat, heat the oil until it shimmers. Add onions, and cook, stirring constantly, until translucent, about 4 minutes. Add garlic, cumin, salt, black pepper, and turmeric, and cook, continuing to stir, until fragrant, 2 minutes. Add lentils and cook, stirring occasionally, for 3 to 4 minutes.
2. Increase heat to medium-high. Pour in the boiling water, bring the mixture to a boil, and cook for 4 minutes. Reduce the heat to medium. Simmer, stirring frequently, until lentils are soft, about 30 minutes.
3. In a separate saucepan with boiling salted water, cook the pasta until al dente, 7 minutes. Drain the pasta and then add to the lentil mixture.
4. Stir to combine. Bring the mixture to a boil, and cook for 5 minutes, stirring frequently. Stir in the pomegranate molasses and cook for 5 minutes more.
5. Divide the mixture among bowls and let cool to room temperature.
6. To make pita topping: season the pita bread with the cumin and salt. Deep fry the pita bread in vegetable oil, flipping once, until golden brown, about 2 minutes. Transfer to a paper towel–lined plate and let drain.
7. To make onion parsley topping: In a bowl, stir together red onions, parsley, salt, and sumac.
8. To make caramelized onion topping: In a separate bowl, sprinkle yellow onions with the salt, let stand for 30 minutes, then squeeze out any excess moisture. Deep fry in vegetable oil until golden brown, 3 to 4 minutes. Transfer to a paper towel–lined plate and let drain until crunchy.
9. To decorate each plate, sprinkle sumac in a cross pattern on top of the bowls of lentils and pasta. Arrange toppings in quarters (or your preferred pattern) overtop. Serve at room temperature.