

# Koshari (Egyptian Lentils, Rice, and Pasta)

Prep	15 mins
Cook	2 hrs 15 mins
Total	2 hrs 30 mins
Serves	4

## Ingredients

### For the Fried Shallots and Shallot-Infused Oil:

- 1 cup (237ml) neutral frying oil, such as canola
- 10 medium shallots (14 ounces; 397g), thinly sliced
- Kosher salt

### For the Salsa (Mild Tomato Sauce):

- 2 tablespoons (30ml) shallot-infused oil (recipe above)
- 2 medium cloves garlic, minced (about 1 tablespoon)
- 2 tablespoons (30ml) distilled white vinegar
- 1 cup (240ml) tomato passata
- 1 tablespoon (15ml) tomato paste
- 1 teaspoon granulated sugar
- 1 teaspoon ground cumin
- 1 teaspoon ground coriander
- Kosher salt and freshly ground black pepper, to taste

### For the Da'ah (Garlic-Vinegar Sauce):

- 2 tablespoons (30ml) onion-infused oil
- 6 medium cloves garlic (30g), minced
- 1/2 cup (120ml) distilled white vinegar
- 1/2 cup (120ml) room temperature water, plus more as needed
- 1 tablespoon ground cumin
- 1 tablespoon (15ml) lime juice
- Kosher salt and freshly ground black pepper

### For the Shatta (Chile-Garlic Sauce)

- 1 tablespoon (15ml) onion-infused oil (recipe above)
- 1 tablespoon red pepper flakes
- 3 medium cloves garlic (15g), minced
- 2 tablespoons (30ml) tomato paste
- 1/4 cup (60ml) mild Tomato Sauce (recipe above)
- 1/4 teaspoon ground cumin
- Kosher salt and freshly ground black pepper

### **For the Koshari:**

- 1/2 cup (120ml) onion-infused oil (recipe above)
- 1/2 cup white basmati rice (about 3 ounces; 90g), soaked in cold water for 30 minutes then thoroughly rinsed and drained
- 1/2 cup Italian vermicelli pasta (about 2 1/4 ounces; 65g)
- 1/2 cup black lentils, such as beluga (3 1/2 ounces; 100g), soaked in hot water for 1 hour
- 1/2 cup elbow pasta (about 2 3/4 ounces; 75g)
- 2 teaspoons ground cumin
- 2 teaspoons ground coriander
- Kosher salt and freshly ground black pepper

### **To Garnish:**

- One 14.5-ounce can chickpeas, drained and rinsed
- 1/4 cup da'ah (recipe above)
- 1/2 cup salsa (recipe above)
- 1/2 cup fried onions (recipe above)
- Shatta (recipe above)

## **Directions**

- 1. For the Fried Shallots and Shallot-Infused Oil:** In a 10-inch skillet, combine oil and shallots over medium heat, and cook, stirring often, until shallots are golden brown and crisp, 20 to 30 minutes.
2. Strain through a fine-mesh strainer into a heatproof bowl. Transfer shallots to a paper-towel lined plate to drain and season with salt. Set shallot-infused oil aside to cool. Store the fried shallots in an airtight container until you are ready to use. Store the shallot-infused oil in a clean jar once cooled.
- 3. For the Salsa:** In a medium saucepan, heat 2 tablespoons of shallot-infused oil over medium-low heat until shimmering. Add garlic and cook, stirring constantly, until garlic is fragrant and golden brown, 1 to 2 minutes. Whisk in vinegar, tomato passata, sugar, cumin, and coriander. Adjust heat to low and simmer until slightly thickened, about 10 minutes. (The sauce should have the consistency of a marinara; if it becomes too thick, loosen the sauce with additional water as needed.) Remove from heat and set aside uncovered; remove 1/4 cup salsa and set aside for shatta.
- 4. For the Da'ah:** In a small saucepan, heat 2 tablespoons shallot-infused oil over medium-low heat until shimmering. Add garlic and cook, stirring constantly, until fragrant, about 30 seconds. Whisk in vinegar, water, lime juice, and cumin. Season with salt to taste. (If sauce is too acidic, add one or two tablespoons of water.) Remove from heat and set aside. Wipe saucepan clean to prepare the shatta.
- 5. For the Shatta:** In the now-clean small saucepan, heat 1 tablespoon shallot-infused oil over medium-low heat until shimmering. Add red pepper flakes, stirring constantly until fragrant, 30 seconds to 1 minute. Add garlic, and cook, stirring constantly, until fragrant, about 1 minute. Stir in tomato paste until well combined, followed by 1/4 cup salsa (prepared in step 3) and ground cumin. Simmer on low heat until slightly thickened, 2 minutes. Remove from heat and season with salt to taste. Set aside. (See notes.)

6. **For the Koshari:** In a small saucepan or kettle, bring 2 cups (240ml) of water to a boil, set aside. In a 6-quart heavy-bottom pot, heat 1/4 cup shallot oil over medium-low heat until shimmering. Add vermicelli, stirring to coat in oil until they are a deep amber color, about 4 minutes. Add rice and elbow pasta to vermicelli and stir until evenly coated in the oil, 1 to 2 minutes. Stir in the black lentils. Pour in the 2 cups of freshly boiled water; there should be just enough to cover the ingredients. Add cumin, coriander, 1/2 teaspoon salt, and pepper, and bring to a boil over high heat, cooking until all the water has been absorbed, about 5 minutes. Reduce heat to medium, cover with lid, and cook until rice and lentils are tender, about 3 minutes. Let rest off heat for 1 minute, then uncover the pot and, using a fork, fluff rice and season with salt to taste.
7. **To Assemble:** Transfer koshari to a large serving dish. Drizzle koshari with da'ah and remaining salsa, top with chickpeas, and garnish with the prepared fried shallots. Serve warm with remaining sauce and shatta on the side.

## Special Equipment

10-inch nonstick or cast iron skillet, fine-mesh strainer, medium saucepan, small saucepan, large heavy-bottom pot

## Notes

This recipe can be halved or doubled.

The shatta should have a similar texture slightly thicker than hot sauce, like that of sriracha. Sriracha or store-bought chile garlic sauce can be substituted for homemade shatta.

## Make-Ahead and Storage

The sauces can be refrigerated in airtight containers for up to 3 days. The fried onions can be made 1 day in advance and stored in an airtight container at room temperature.

The koshari can be stored in an airtight container or zip-top bag and frozen for up to 1 month.

To reheat koshari in the oven: Preheat the oven to 350°F (175°C). Place koshari in a baking dish, cover tightly with aluminum foil, heat until warmed through, about 15 minutes.

To reheat in the microwave, place koshari in a microwave-safe container and heat until warm, about 90 seconds.

# How to Make Ghana Jollof Rice

Ghanaian Jollof Rice is more than just a meal, it is an aesthetically pleasing delicacy, one that is never lost in any celebration or gathering of Ghanaians.



★★★★★ 5 from 3 votes



PREP TIME  
15 mins

COOK TIME  
1 hr 15 mins

TOTAL TIME  
1 hr 30 mins



COURSE  
Main Course

CUISINE  
Ghanaian

SERVINGS  
3



CALORIES  
217 kcal

## INGREDIENTS

- 3 cups of Jasmine rice
- 2 tins of tomato paste 156ml
- 5 crimson peppers/2 large shepherd peppers
- 1 red onion
- 1 red onion diced
- 1 garlic clove peeled
- 2 scotch bonnets optional
- 2 1/2 cups chicken/beef broth
- Salt to taste
- 2 bouillon cubes
- 1 Tbsp curry powder
- 1 tsp black pepper
- 4 bay leaves
- 1/3 cup of vegetable oil

## INSTRUCTIONS

1. Start off by heating the oil in a large pot, toss in the diced onion and stir for about 10 minutes on medium heat. The idea is to fry till the onions turn slightly brown.
2. Add in tomato paste, continue to fry for 10 mins till the colour of the paste turns bright red and grainy.

3. Blend the crimson/shepherd peppers, scotch bonnet, garlic and one onion till smooth and add into the tomato paste mix, cover the pot and let it cook on medium to low heat to for 15 mins.
4. Season with the curry, black pepper, bouillon cubes and salt. Fry for another 5 minutes before going in with the chicken or beef broth, wait for it to come to a soft boil while you move on to step 5.
5. Rinse the jasmine rice till the water is clear (not thick white), drain and add into the pepper mix, combine well and cover to cook on low heat for 45 mins.
6. Use a wooden spatula to fluff the rice from the bottom up. If the rice is yet to reach your desired texture, cover and let it cook further, do NOT add any water, as long as the pot is covered tightly, the steam will soften the rice. Continue to fluff the rice intermittently to prevent excessive burning or sticking.

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## NOTES

*For that extra kick, add a scoop of shito to the side of the plate and watch how each spoon catapults you to the streets of Accra. Enjoy!*



### KEYWORD

Ghanaian Jollof Rice Recipe, How to Make Ghana Jollof Rice