

## Adas Polo

3 cups of basmati rice  
1 ½ cup green lentil  
1 tsp ground cinnamon  
Salt & pepper for seasoning  
1 or 2 (enough to cover the bottom of the pan) large potatoes, peeled and sliced  
Sunflower oil  
¼ cup brewed saffron  
1 large onion, thinly sliced  
½ cup sultanas  
¼ cup pitted Iranian dates

Soak the rice (please refer to the tahchin recipe)

Wash and put the lentils in a medium saucepan and cover with cold water and 1 tsp salt and cook until soft but still retain the shape.

Parboil rice and drain in a colander (please refer to tahchin recipe)

In a large bowl mix the rice, cinnamon and lentils

Put a large non-stick saucepan and fill with enough oil to cover the base. Sprinkle with salt and pepper and line the line to potato slices to cover the base completely. Follow by the rice mixture.

Poke a few holes, using handle of a wooden spoon. Put the lid, until the sweats, bring the heat down to the lowest possible.

While the rice is cooking, fry the onions in enough oil to cover a large frying pan on a low heat, stirring constantly, it should take about 10 minutes. Add in the sultanas and dates and fry for another 2 minutes.

When ready to serve, drizzle a little bit of oil on top of the rice. Make saffron rice by mixing a couple of spoons of rice with brewed saffron.

Place the rice on a serving platter, top with saffron rice and onion mixture. Place the crispy potatoes all around the rice.