Never underestimate the addition of a great side dish. From pureed lentils with toasted onions to Jalapeño Cilantro Salsa or Fava Beans with Garlic and Lemon, a good side dish can really complement and even enhance a meal. The versatility of several of these recipes gives you the option of preparing them vegetarian style or with chicken, beef, or lamb to turn it into a main course. Choose from healthy vegetables, like okra or Fordhook lima beans prepared in a rich tomato and cilantro sauce with olive oil, or tangy sautéed spinach with lemon and olive oil topped with caramelized onions. Many of the recipes can be prepared a day or two in advance, and since most of them are offered at room temperature they can be transferred to their platters in advance.

- Basmati Rice (Riz Basmati)
- Basmati Rice with Green Onions (Riz Basmati ma Bussel Ukhdar)
- Basmati Rice with Toasted Noodles (Riz Basmati ma Shireeyee)
- Basmati Rice with Cumin, Lentils, and Onion (Riz Basmati ma Addas)
- Beef Confit (Qawarma)
- Eggplant Moussaka (Mousaka’a Batinjan bi Zeyt)
- Fava Beans with Garlic and Lemon (Foul Moudammus)
- Garden Wraps (Arous Jneini)
- Green Beans in Tomato and Olive Oil (Loubi bi Zeyt)
- Lamb (or Beef) with Green Beans in Tomato and Olive Oil (Loubi bi Lahm)
- Jalapeño-Cilantro Salsa (Douggous)
- Lentils with Caramelized Onions (Mujaddara)
- Fordhook Lima Beans with Cilantro (Fassolia bi Zeyt)
- Lamb (or Beef) and Fordhook Lima Beans with Cilantro (Fassolia bi Lahm)
- Chicken and Fordhook Lima Beans with Cilantro (Fassolia bi Djeaj)
- Roasted Onion-Cumin Potato Spears (Batata bil Furren)
- Scrambled Eggs with Beef Confit and Potatoes (Beid ma Qawarma)
- Spinach with Caramelized Onions (Sabanekh bi Zeyt)
- Spinach with Minced Lamb and Pine Nuts (Sabanekh bi Lahm Mafroom)
- Stewed Okra and Cilantro in Olive Oil (Bammee bi Zeyt)
- Stewed Okra and Lamb (or Beef) with Cilantro (Bammee bi Lahm)
- Stewed Okra and Chicken with Cilantro (Bammee bi Djeaj)
- Stuffed Vegetables (Dolma)
- Vegetable-Stuffed Cabbage Rolls (Mihsi Malfoo bi Zeyt)
- Cabbage Rolls with Lamb (or Beef) (Mihsi Malfoo bi Lahm)
- Lentil Noodle Stew (Rashti)
- Lentil Soup with Ruby Swiss Chard and Lemon ((Addas bi Hamood)
- Miniature Meatball Soup (Shorba Keema)
- Mixed Bean Stew (Makhlouta)