

Apple Walnut Wild Rice

Ingredients

- 1/2 cup chopped walnuts
- 1 tbsp margarine or butter
- 1 cup green onions, chopped
- 1 package (6 oz) Near East® Long Grain & Wild Rice Mix
- 1 cup apple juice
- 1 cup water
- 1/4 tsp ground cinnamon
- 1 medium red or green apple, cut into 1/4-inch pieces, unpeeled

How to make it

1. In medium saucepan, melt margarine over medium heat. Cook onions for 2 to 3 minutes or until tender. Add Near East® rice, apple juice, water, contents of spice sack and cinnamon; bring to a boil. Cover; reduce heat to low. Simmer for 15 minutes or until most liquid is absorbed.
2. Stir in apple and walnuts just before serving.



| PREP TIME | COOK TIME | TOTAL TIME | SERVINGS |
|-----------|-----------|------------|----------|
| 8 min | 20 min | 28 min | 4 |

Made with



Near East® Long Grain & Wild Rice Mix