

Chicken & Mushroom Almond Pilaf

Ingredients

- 2 tbsp butter or margarine
- 2 cups sliced fresh white mushrooms
- 2 cups chopped leeks (about 2 leeks)
- 1 clove garlic, minced
- 2 tbsp Chardonnay
- 2 cups water
- 1 package (6.6 oz) Near East Rice Pilaf Mix - Toasted Almond
- 1/2 lb boneless, skinless chicken breasts (about 2), cut into 1-inch pieces
- 1 tbsp chopped fresh basil

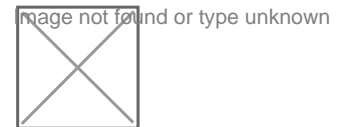
How to make it

1. In large skillet, heat butter over medium heat. Add mushrooms, leeks and garlic; cook 5 minutes, stirring frequently. Add wine; simmer 1 minute.
2. Add water, rice, contents of Spice Sack and chicken. Bring to a boil. Reduce heat to low. Cover; simmer 20 to 25 minutes or until rice is tender. Stir in basil.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	25 min	35 min	4

Made with



Near East Rice Pilaf Mix - Toasted Almond