

Cranberry Chestnut Pilaf

Ingredients

- 1 tbsp butter or olive oil
- 1 cup chopped leek (white part only)
- 1/4 cup thinly sliced celery
- 1 6.6 oz package Near East Rice Pilaf Mix - Toasted Almond
- 1/2 cup dried cranberries or chopped fresh cranberries
- 1/2 cup coarsely chopped chestnuts (about 12), or toasted chopped walnuts
- 2 tbsp chopped parsley

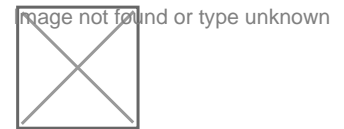
How to make it

1. In medium saucepan, melt butter over medium heat. Add leeks and celery; sauté 1 minute, stirring frequently.
2. Add 2 cups water; bring to a boil.
3. Stir in rice, contents of Spice Sack and sage. Cover; reduce heat to low. Simmer 20 minutes.
4. Remove from heat. Stir in cranberries, chestnuts and parsley. Cover; let stand 5 minutes.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
5 min	25 min	30 min	4

Made with



Near East Rice Pilaf Mix - Toasted Almond