

Cranberry Chile Pilaf

Ingredients

- 1 tbsp butter or olive oil
- 1 cup chopped leek (white part only)
- 1/4 cup thinly sliced celery
- 1/4 cup orange marmalade
- 1 6.6 oz package Near East Rice Pilaf Mix - Toasted Almond
- 1/2 cup dried cranberries or chopped fresh cranberries
- 1 small jalapeño, seeded and minced (about 1 tbsp)
- 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 and marmalade; bring to a boil.
3. Stir in rice and contents of Spice Sack. Cover; reduce heat to low. Simmer 20 minutes.
4. Remove from heat. Stir in cranberries, jalapeño and parsley, if desired. Cover; let stand 5 minutes.



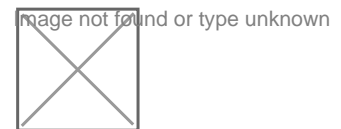
PREP
TIME
10 min

COOK
TIME
30 min

TOTAL
TIME
40 min

SERVINGS
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Made with



Near East Rice Pilaf Mix - Toasted Almond