

Eggplant and Tomato Rice Pilaf

Ingredients

- 6 tbsp olive oil
- 1 1-lb (or 2 1/2-lb) globe eggplant, peeled, cut into 3/4-inch cubes (about 3 cups)
- 1 medium onion, chopped
- 2 tomatoes, peeled, seeded and chopped
- 1/2 cup chopped fresh basil, dill, mint or parsley, divided
- 1/2 tsp freshly ground black pepper
- 1/4 tsp ground allspice
- 1/4 tsp ground cinnamon
- 1 1/2 cups reduced-sodium vegetable or chicken broth
- 1 6.09 oz package Near East® Rice Pilaf Mix
- 1/4 cup toasted pinenuts (optional)
- 1/2 cup grated Parmesan cheese, if using parsley or basil (optional)

How to make it

1. In large non-stick skillet, heat 2 tbsp oil over high heat. Sauté half of the eggplant, stirring frequently until golden brown; set aside. Repeat with 2 tbsp oil and remaining eggplant; set aside.
2. In medium saucepan, heat remaining 2 tbsp oil over medium heat. Add onion; cook 8 to 10 minutes or until tender. Add tomatoes, 1/4 cup fresh herbs, pepper, allspice and cinnamon; cook 2 minutes, stirring frequently.
3. Add broth, rice pilaf mix and contents of Spice Sack; bring to a boil.
4. Cover; reduce heat to low. Simmer 20 minutes.
5. Gently stir in reserved eggplant and pinenuts. Cover; remove from heat. Let stand 5 minutes. Sprinkle with remaining 1/4 cup herbs and cheese.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	35 min	45 min	6

Made with



Near East® Rice Pilaf Mix