

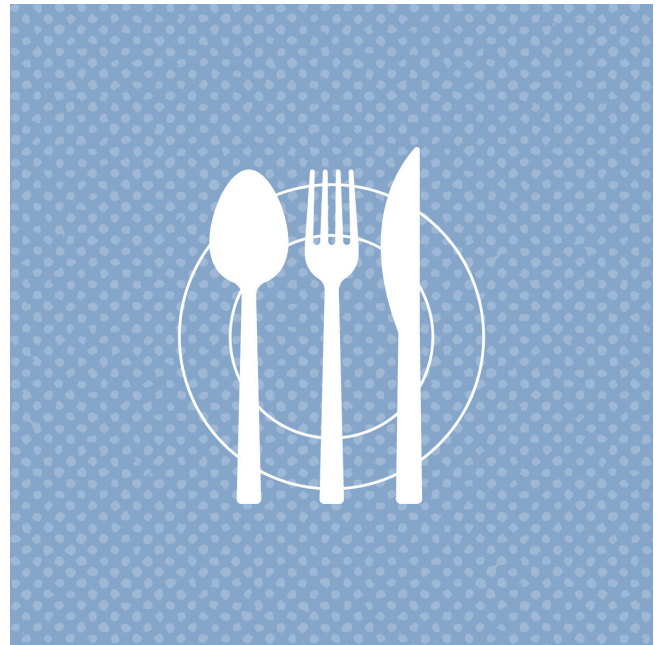
Garlic & Pepper Pilaf

Ingredients

- 1 tsp olive oil
- 1/2 cup red bell pepper, finely diced
- 1 medium onion, chopped
- 4 cloves garlic, minced
- 2 cups water
- 1 cup frozen peas
- 1 package (6.3 oz) Near East® Garlic & Herb Pilaf Mix
- 1/4 cup Parmesan cheese, grated

How to make it

1. In large skillet, heat oil over medium heat. Add bell pepper, onion and garlic; cook 5 minutes, stirring frequently.
2. Stir in water, peas, Near East® rice and contents of spice sack. Bring to a boil. Cover; reduce heat to low. Simmer 20 minutes or until most water is absorbed.
3. Stir in Parmesan cheese. Top with extra bell pepper, if desired.



| PREP TIME | COOK TIME | TOTAL TIME | SERVINGS |
|-----------|-----------|------------|----------|
| 15 min | 20 min | 35 min | 1 |

Made with



Near East® Garlic & Herb Pilaf Mix