

Lamb Chops With Apricot Pilaf

Ingredients

- 1 tbsp extra virgin olive oil
- 1/2 cup thinly sliced green onions or scallions
- 1 package (6.09 oz) Near East® Rice Pilaf Mix
- 1 ¾ cups water
- 1/4 cup apricot preserves (chop large pieces)
- 1/3 cup plain low-fat yogurt
- 1 tbsp chopped parsley
- 4 American lamb shoulder arm chops or leg sirloin chops 3/4-inch thick, (about 1 ½ lbs) trimmed
- 1 tbsp Balsamic vinegar
- 1/4 tsp garlic salt

How to make it

1. In medium saucepan, heat oil over medium heat. Add onion and cook 3 minutes, stirring frequently. Add rice pilaf mix and cook 30 seconds, stirring occasionally.
2. Add water and contents of Spice Sack; bring to a boil.
3. Cover and reduce heat to low. Simmer 25 minutes.
4. Stir preserves, yogurt and parsley into rice mixture; heat through.
5. Meanwhile, brush both sides of lamb with vinegar and sprinkle with garlic salt. Broil 4-5 inches from heat 5 minutes per side to desired doneness. Serve with rice.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
5 min	40 min	45 min	4

Made with



Near East® Rice Pilaf Mix