

Mediterranean Pilaf Salad

Ingredients

- 1 package (6.09 oz) Near East® Rice Pilaf Mix
- 1 $\frac{3}{4}$ cups reduced-sodium chicken broth
- 2 tbsp pitted Kalamata olives, sliced
- 1 tbsp chopped flat leaf parsley
- 2 tbsp chopped green onion
- 1 tbsp pine nuts, toasted
- 1/2 cup chopped cherry tomatoes
- 1/3 cup crumbled Feta cheese

How to make it

1. Prepare Original Rice Pilaf according to package directions using broth instead of water. While pilaf cooks, prepare vinaigrette (recipe below); set aside.
2. Remove cooked pilaf from heat. Stir in vinaigrette.
3. Stir olives, parsley, green onion and pine nuts into pilaf. Gently stir in Feta and tomatoes. Serve warm or at room temperature. If desired, refrigerate and serve slightly chilled.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
15 min	15 min	30 min	6-8

Made with



Near East® Rice Pilaf Mix