



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	30 min	40 min	4

Made with

# Moroccan Supper

## Ingredients

- 1 (7.2 oz) package RICE-A-RONI® Rice Pilaf
- 2 tbsp margarine or olive oil
- 1/3 cup slivered or sliced almonds, toasted
- 1/4 cup dried apricots, slivered, or raisins
- 2 cloves garlic, minced
- 1 (15 oz) can garbanzo beans or chick peas, rinsed and drained
- 1 ½ cups broccoli flowerets
- 1 tsp ground cumin
- 1/4 tsp ground cinnamon
- 1/4 cup chopped cilantro (optional)
- 1/2 cup chopped onion

## How to make it

1. In large skillet over medium heat, sauté rice-pasta mix, onion and garlic with margarine until pasta is light golden brown.
2. Slowly stir in 2 cups water, Special Seasonings, cumin and cinnamon; bring to a boil. Cover; reduce heat to low. Simmer 10 minutes.
3. Stir in beans, broccoli and apricots. Cover; simmer 10 to 12 minutes or until rice is tender. Serve topped with almonds and cilantro, if desired.



RICE-A-RONI® Rice Pilaf