

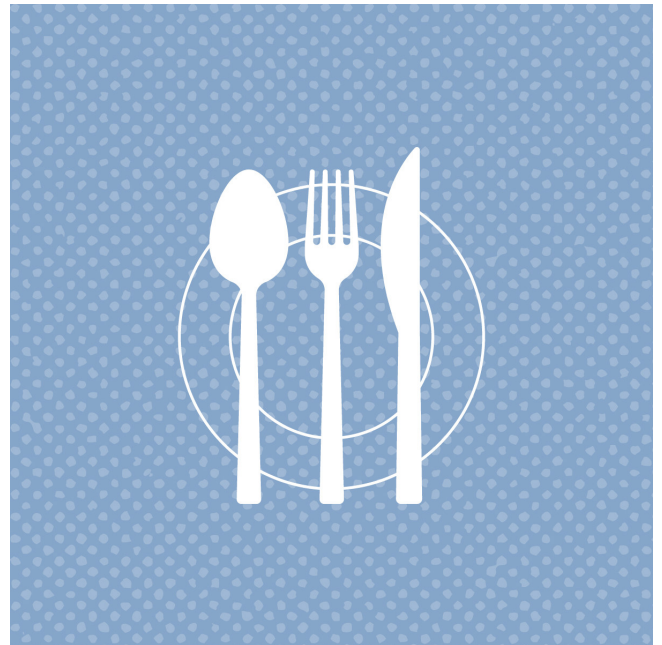
Mushroom Almond Risotto

Ingredients

- 1 tbsp olive oil
- 2 cups sliced fresh mushrooms
- 1 large onion, chopped
- 2 cloves garlic, minced
- 1/2 tsp ground sage
- 1 ½ cups water
- 1 6.6 oz package Near East Rice Pilaf Mix - Toasted Almond
- 1/4 cup chopped parsley
- 1/4 cup grated Parmesan cheese

How to make it

1. In large skillet, heat oil over medium heat. Add mushrooms, onion, garlic and sage; cook 5 minutes, stirring frequently.
2. Stir in water, pilaf mix and contents of Spice Sack. Bring to a boil. Cover; reduce heat to low. Simmer 15 to 20 minutes or until most of liquid is absorbed.
3. Stir in parsley and cheese just before serving.



PREP
TIME
5 min



COOK
TIME
20 min



TOTAL
TIME
25 min



SERVINGS
4

Made with



Near East Rice Pilaf Mix - Toasted Almond