

Nut and Currant Pilaf

Ingredients

- 2 tbsp olive oil
- 1 ½ cups chopped onions
- 1 tsp ground cinnamon
- 1/2 tsp ground allspice
- 1 6.09 oz package Near East® Rice Pilaf Mix
- 1 ½ cups water
- 1/3 cup currants or raisins
- 1/4 cup sliced almonds, toasted
- 1/4 cup pinenuts, toasted
- Salt (optional)

How to make it

1. In medium saucepan, heat oil over medium heat. Add onions; cook 8 minutes, stirring frequently. Add allspice and cinnamon; cook 2 minutes, stirring frequently. Add rice pilaf mix; cook 30 seconds, stirring occasionally.
2. Add water, contents of Spice Sack and currants; bring to a boil.
3. Cover; reduce heat to low. Simmer 20 minutes.
4. Stir in almonds and pinenuts. Cover; remove from heat. Let stand 5 minutes. Salt to taste, if desired.



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

Made with



Near East® Rice Pilaf Mix