

# Persian Chicken Pilaf With Apricots, Orange and Almonds

## Ingredients

- 1 lb boneless, skinless chicken breasts, cut into 1/2-inch pieces
- 1 tsp paprika
- 1/2 tsp cinnamon
- Pinch cardamom
- 3 tbsp olive oil or butter, divided
- 1 large onion, chopped
- 1 6.25 oz package Near East® Chicken Pilaf Mix
- 2 cups reduced-sodium chicken broth
- 1/2 cup chopped dried apricots
- 2 tbsp grated orange zest
- 1/2 cup slivered almonds, toasted

## How to make it

1. Toss chicken with paprika, cinnamon and cardamom. In large non-stick skillet, heat 2 tbsp oil over medium heat. Add chicken; cook 5 minutes, stirring occasionally. Remove from skillet; set aside.
2. In same skillet, heat remaining 1 tbsp oil over medium heat. Add onion; cook 8 minutes, stirring occasionally. Stir in rice pilaf mix, contents of Spice Sack, broth, apricots and orange zest; bring to a boil.
3. Cover; reduce heat to low. Simmer 15 minutes. Stir in reserved chicken and almonds. Cover; continue to simmer 5 to 10 minutes or until liquid is absorbed.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
5 min	35 min	40 min	1

## Made with



**Near East® Chicken Pilaf Mix**