



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
5 min	20 min	25 min	9

Made with

# Pilaf Bengal

## Ingredients

- 1 10.8 oz package RICE-A-RONI® Rice Pilaf
- 1 ½ cups chopped onions
- 2 cloves garlic, minced
- 2 tbsp margarine
- ¾ cup chopped apple
- ¾ cup apricot preserves
- 1 tbsp all-purpose flour
- 2 to 2 ½ tsp curry powder
- 2 tsp lemon juice
- ¼ tsp black pepper
- 2 lbs skinless, boneless chicken, cubed
- Raisins, Peanuts, Coconut, Chutney

## How to make it

1. Prepare Rice-A-Roni® Mix as package directs.
2. Meanwhile, sauté onions and garlic in margarine. Add apple, preserves, flour, curry powder, lemon juice and pepper.
3. Transfer mixture to blender or food processor; puree. Return mixture to skillet; add chicken. Simmer 10 minutes or until chicken is cooked.
4. Serve over prepared rice mixture. Garnish with raisins, peanuts, coconut and chutney, if desired.



RICE-A-RONI® Rice Pilaf