

Rice Pilaf With Lentils, Greens And Squash

Ingredients

- 1/2 cup lentils
- 2 tbsp olive oil
- 1 large onion, chopped
- 2 medium tomatoes, coarsely chopped
- 1 tbsp paprika
- 1 tsp ground cumin
- 1 6.09 oz package Near East® Rice Pilaf Mix
- 1 ½ cups water
- 1 lb butternut squash, peeled, seeded and cut into 1/2-inch cubes (about 2 cups)
- 1 10 oz package frozen chopped spinach, thawed and well drained

How to make it

1. In small saucepan, combine lentils with enough water to cover by 1 inch; bring to a boil. Cover; reduce heat to low. Simmer 30 to 40 minutes or until tender. Drain; set aside.
2. In large saucepan, heat oil over medium heat. Add onion; cook 8 minutes, stirring occasionally. Add tomatoes, paprika and cumin; cook 5 minutes, stirring occasionally.
3. Add rice pilaf mix, contents of Spice Sack, water and squash; bring to a boil.
4. Cover; reduce heat to low. Simmer 15 minutes. Stir in reserved lentils and spinach. Simmer 5 minutes. Remove from heat; let stand 10 minutes.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	60 min	70 min	3

Made with



Near East® Rice Pilaf Mix