

Roasted Vegetable Pilaf

Ingredients

- 1 package (6.09 oz) Near East® Rice Pilaf Mix
- 2 tbsp olive oil
- 2 tbsp balsamic vinegar
- 2 cloves garlic, minced
- 1 tsp dried thyme
- 2 large plum tomatoes, sliced
- 1 medium zucchini, cut in half & lengthwise
- 1 small red onion, sliced

How to make it

1. Prepare Near East® rice according to package directions, except omit butter or olive oil.
2. In a small bowl, mix oil, vinegar, garlic and thyme together. Set aside.
3. While rice cooks, place already cut vegetables in a medium baking pan and drizzle vegetables with oil mixture. Bake at 400°F for 8 to 10 minutes or until golden brown. Stir vegetables into rice mixture. Garnish with fresh thyme sprig, if desired.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	20 min	30 min	4-6

Made with



Near East® Rice Pilaf Mix