

Sweet Walnut Lamb Pilaf

Ingredients

- 1 ½ tsp ground cumin
- 1 ½ tsp ground cinnamon
- 1 lb lean, boneless lamb leg, cut into 1-inch cubes
- 2 tbsp olive oil
- 1 cup (4 oz) California walnut pieces
- 1 large onion, chopped
- 2 cups low-salt chicken broth
- 1 package (6.25 oz) Near East® Rice Pilaf Mix
- 1/2 cup thinly sliced dried apricots
- 1/4 cup minced fresh cilantro or parsley

How to make it

1. Combine cumin and cinnamon. Coat lamb cubes in 2 tsp spice mixture. Reserve remaining spice mixture.
2. In large heavy skillet, heat California walnuts over medium-high heat. Cook and stir until golden and fragrant. Remove from skillet; set aside.
3. Heat olive oil in skillet over medium-high heat. Add lamb; sauté until browned but still pink in center. Remove from skillet, and set aside.
4. Add onion to skillet; saute until golden. Add broth; bring to a boil.
5. Stir in rice pilaf mix, contents of Spice Sack, and remaining cumin mixture. Cover, reduce heat, and simmer 20 minutes.
6. Stir in apricots; cover and simmer 5 minutes or until liquid is absorbed. Stir in lamb, cilantro, and walnuts, cook and stir 1 minute.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
5 min	35 min	40 min	4

Made with



Near East® Rice Pilaf Mix