

# Three Mushroom Pilaf

## Ingredients

- 1 tbsp margarine or butter
- 1 cup each sliced shiitake mushroom caps, sliced oyster mushrooms, and sliced crimini (brown) mushrooms or 3 cups sliced fresh mushrooms
- 2 cloves garlic, minced
- 1 tsp dried thyme leaves
- 1 ¼ cups water
- 1/4 cup dry sherry or additional water
- 1 package (6.09 oz) Near East® Rice Pilaf Mix
- 1/3 cup sliced green onions

## How to make it

1. In medium saucepan, melt margarine over medium heat. Add mushrooms, garlic and thyme; cook 3 minutes, stirring frequently.
2. Add water, sherry, rice pilaf mix and contents of Spice Sack; bring to a boil.
3. Cover; reduce heat to low. Simmer 20 minutes.
4. Stir in green onions. Cover; continue to simmer 5 minutes or until most of liquid is absorbed.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
5 min	30 min	35 min	4

## Made with



Near East® Rice Pilaf Mix