

# Tunisian Pilaf

## Ingredients

- 1 cup (4 oz) California walnut pieces
- 1/2 lb turkey Italian sausage
- 2 tsp olive oil
- 1 medium onion, chopped
- 1 can (14.5 oz) no-salt-added whole tomatoes, chopped, undrained
- Water
- 1/2 tsp ground cumin
- 1/2 tsp chili powder
- 1 package (6.25 oz) Near East® Chicken Pilaf Mix
- 2 cups packed chopped fresh spinach or turnip greens

## How to make it

1. In large heavy saucepan, heat California walnuts over medium high heat. Cook and stir until golden and fragrant. Remove from saucepan and set aside.
2. Place sausages in saucepan, prick with a fork in a few places. Add 3 tbsp water to saucepan; cover and simmer 8 to 10 minutes. Uncover and sauté until browned. Remove from saucepan, and cut into slices. Wipe skillet dry.
3. Add oil and onion to saucepan; sauté over medium heat until tender. Drain tomatoes, reserving liquid. Add water to liquid to measure 2 cups, and add to saucepan. Add tomatoes and spices to saucepan. Bring to a boil; stir in rice and contents of Spice Sack.
4. Cover, reduce heat and simmer 20 minutes. Stir in greens, cover and simmer 5 to 10 minutes or until liquid is absorbed. Stir in walnuts.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
5 min	40 min	45 min	4

## Made with



**Near East® Chicken Pilaf Mix**