

Wild Mushroom Almond Pilaf

Ingredients

- 1 tbsp olive oil
- 1/2 cup fresh mushrooms, sliced
- 1/2 cup carrots, shredded
- 1/2 cup onion, sliced
- 2 cloves garlic, minced
- 1 ¾ cups water
- 1 package (6.3 oz) Near East® Mushroom & Herb Pilaf
- 1/2 cup fresh spinach, torn
- 1/4 cup almonds, sliced
- 2 tbsp Parmesan cheese

How to make it

1. In large skillet, heat olive oil over medium heat. Add mushrooms, carrots, onion and garlic; cook 5 minutes, stirring frequently.
2. Stir in water, Near East® rice and contents of spice sack. Bring to a boil. Cover; reduce heat to low. Simmer 15 to 20 minutes or until most liquid is absorbed.
3. Stir in spinach, almonds and cheese just before serving.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	15 min	25 min	4

Made with



Near East® Mushroom & Herb Pilaf