

Cranberry Orange Pilaf

Ingredients

- 1 tablespoon butter or margarine
- 1 clove garlic, minced
- 3 green onions, sliced
- 1 14.5-ounce can reduced-sodium or regular chicken broth
- 1/4 teaspoon fresh or dried rosemary
- 1/8 teaspoon cinnamon
- 1 6.6-ounce package Near East Rice Pilaf Mix - Toasted Almond
- 1/2 cup dried cranberries or chopped fresh cranberries
- 1 seedless orange, peeled and chopped

How to make it

1. In medium saucepan, melt butter over medium heat. Add green onion and garlic; cook 1 minute, stirring frequently.
2. Add broth and 1/4 cup water. Stir in rosemary and cinnamon. Bring to a boil over high heat.
3. Stir in rice and contents of Spice Sack.
4. Cover; reduce heat to low. Simmer 20 to 25 minutes or until most of liquid is absorbed.
5. Remove from heat. Stir in cranberries and orange. Cover; let stand 5 minutes.



PREP
TIME

-



COOK
TIME

-



TOTAL
TIME

-



SERVING

-

Made with



Near East Rice Pilaf Mix - Toasted Almond