

# Mediterranean Pilaf Salad

## Ingredients

- 1 package (6.09 oz.) Near East Rice Pilaf Mix - Original
- 1-3/4 cups reduced-sodium chicken broth
- 2 tablespoons pitted kalamata olives, sliced
- 1 tablespoon chopped flat leaf parsley
- 2 tablespoons chopped green onion
- 1 tablespoon pine nuts, toasted
- 1/2 cup chopped cherry tomatoes
- 1/3 cup crumbled feta cheese

## How to make it

1. Prepare Original Rice Pilaf according to package directions using broth instead of water. While pilaf cooks, prepare vinaigrette (recipe below); set aside.
2. Remove cooked pilaf from heat. Stir in vinaigrette.
3. Stir olives, parsley, green onion and pine nuts into pilaf. Gently stir in feta and tomatoes. Serve warm or at room temperature. If desired, refrigerate and serve slightly chilled.



PREP  
TIME  
15 min



COOK  
TIME  
15 min



TOTAL  
TIME  
30 min



SERVING  
-

## Made with



**Near East Rice Pilaf Mix - Original**