

Roasted Vegetable Pilaf

Ingredients

- 1 package (6.09 oz.) Near East Rice Pilaf Mix - Original
- 2 tablespoons olive oil
- 2 tablespoons balsamic vinegar
- 2 cloves garlic, minced
- 1 teaspoon dried thyme
- 2 large plum tomatoes, sliced
- 1 medium zucchini, cut in half & lengthwise
- 1 small red onion, sliced

How to make it

1. Prepare Near East rice according to package directions, except omit butter or olive oil.
2. In a small bowl, mix oil, vinegar, garlic and thyme together. Set aside.
3. While rice cooks, place already cut vegetables in a medium baking pan and drizzle vegetables with oil mixture. Bake at 400°F for 8 to 10 minutes or until golden brown. Stir vegetables into rice mixture. Garnish with fresh thyme sprig, if desired.



PREP
TIME
10 min



COOK
TIME
20 min



TOTAL
TIME
30 min



SERVING
-

Made with



Near East Rice Pilaf Mix - Original