

Roasted Vegetable Rice Bowl

Ingredients

- 1.5 cups water
- 2 large carrots, peeled and cubed
- Near East Rice Pilaf Mix - Garlic & Herb
- 1 purple sweet potato, peeled and cubed
- salt and pepper, to add taste
- 1 sweet potato, peeled and cubed
- 2 tbsp butter or butter alternative, melted
- 2 tbsp fresh thyme leaves
- 2 tbsp honey
- 2 tbsp olive oil (divided)

How to make it

1. Prepare a roasting pan with 1 tbsp of olive oil. Place pan in oven and allow to preheat with the oven to a temperature of 425 degrees Fahrenheit.
2. Prepare Near East® Rice Pilaf Garlic and Herb with water and oil, following package instructions.
3. Remove from oven, add melted butter or butter alternative (I use plant butter), honey, thyme leaves and a sprinkle of salt and pepper. Toss to coat the roasted vegetables, and place back in the oven for 5 additional minutes to caramelize.
4. Serve roasted vegetables on top of Near East® Rice Pilaf, warm. Optional toppings that add to the flavor of this dish include: lemon juice, sesame seeds, fresh thyme or basil.
5. When the oven is preheated, carefully remove the pan and add the vegetables. Roast for 15 minutes.



PREP
TIME
10 min



COOK
TIME
20 min



TOTAL
TIME
30 min



SERVING
-

Made with



Near East Rice Pilaf Mix - Garlic & Herb