

# **RICE PILAF**

**Prep Time:** 3 minutes **Cook Time:** 40 minutes

#### Included in Box:

- · 2 c. brown rice, uncooked
- 1 (15 oz) can no salt carrots, drained and rinsed
- 1 (15 oz) can no salt green beans, drained and rinsed, cut in half

## **Additional Ingredients Needed:**

- 1 small onion (~½ c.), diced
- · 1 T dried parsley
- 2 tsp garlic powder
- ½ tsp ground cumin

### **Directions:**

- 1. Add onions and ¼ c. water to pot over medium high heat; cook until translucent (3-4 mins).
- Add brown rice, seasonings, and 4 c. water. Cover and cook over low heat for 30 minutes, or until rice is cooked.
- Mix in carrots and green beans; cover and cook for 5 minutes.

**Tip:** Add 2 c. chopped celery for additional flavor. For extra protein, add 1 (5 oz) can of chicken (drained) or 1 c. canned no salt kidney beans.



### **Nutrition Facts\***

Total Servings: 4 Serving Size: 1 c. Calories: 169.5

**Fat:** 1 g

Sodium: 49 mg Carbohydrates: 36 g

Fiber: 6 g Protein: 4.5 g

Carbohydrate Servings: 2 ½

\*Nutrient facts include cooked medium grain brown rice, canned unsalted sliced carrots (drained), canned no salt added cut green beans, 1 small white onion, and seasonings.