



Almond Rice Pilaf

INGREDIENTS

2 tablespoons unsalted butter
1/4 cup finely chopped onion (1/2 a medium onion)
1/3 cup slivered almonds
1 cup uncooked long-grain white rice
2 cups chicken broth
1/4 teaspoon salt
Freshly ground black pepper
Chopped fresh parsley leaves

DIRECTIONS

In a medium saucepan, melt the butter over medium-high heat. Stir in the onion and almonds. Cook for 5 to 7 minutes or until the onion is softened and the almonds are golden, stirring occasionally. Add the rice; cook and stir for 1 minute. Slowly stir in the broth and add the salt and the pepper, to taste. Bring to a boil. Cover, reduce heat to low, simmer for 15 to 20 minutes or until liquid is absorbed. Fluff with a fork and garnish with parsley.

Makes 4 servings

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