



fancy

APRICOT-ALMOND RICE PILAF

ACTIVE TIME 15 minutes

TOTAL TIME 35 minutes

MAKES 8 side-dish servings

- 2 Tbsp. vegetable oil
- 1 med. onion, finely chopped
- 1 clove garlic, crushed with press
- 2 c. long-grain white rice
- 3 c. chicken broth
- 1/2 c. dried apricots, chopped
- 1/3 c. sliced almonds, toasted
- 1/4 c. fresh flat-leaf parsley leaves, finely chopped

1. In 5-qt. saucepot, heat oil on med. Add onion; cook 4 min., stirring occasionally. Add garlic and 1/4 tsp.

salt; cook 2 to 4 min. or until garlic is golden, stirring frequently.

2. Add rice to pot; cook 2 min., stirring constantly. Add broth and apricots. Heat to boiling on high. Reduce heat to maintain simmer. Cover and simmer 20 min. or until broth is absorbed. Remove from heat; let stand, covered, 5 min.

3. Fluff rice with fork. If making ahead, cool completely and refrigerate in airtight container up to 2 days; microwave on High 7 min. to reheat.

4. To serve, gently fold in almonds and parsley. Makes about 7 c.

EACH SERVING ■ About 275 calories, 6 g protein, 49 g carbohydrate, 6 g total fat (1 g saturated), 2 g fiber, 2 mg cholesterol, 440 mg sodium.