



Three Pepper Pilaf

- 1 medium yellow onion, chopped
- 1 cup chopped assorted bell peppers, such as yellow, green and red
- 2 tablespoons butter or margarine
- 1 1/2 cups water
- 3/4 cup long grain white rice
- 2 cubes HERB-OX® Chicken Flavored Bouillon, crushed*
- 1/4 teaspoon white pepper
- 6 slices **HORMEL® BLACK LABEL®** Fully Cooked Bacon, crumbled or 1/3 cup **HORMEL®** Real Bacon Bits or Pieces

In large saucepan, cook onion and peppers in hot butter until tender but not brown. Add water, uncooked rice, bouillon and pepper. Bring to boiling. Cover, reduce heat and simmer 15 to 20 minutes or until the rice is tender and the liquid is absorbed. Stir in crumbled bacon. Serves 6.

*1 cube = 1 tsp. = 1 packet

