

Pilaf Bengal

Transport your taste buds to Bengal with this aromatic pilaf, combining fragrant rice with a symphony of spices and succulent meat or vegetables for an authentic and flavorful culinary experience.

INGREDIENTS

- 1 10.8 oz package** RICE-A-RONI® Rice Pilaf
- 1 ½ cups** chopped onions
- 2 cloves** garlic, minced
- 2 tbsp** margarine
- ¾ cup** chopped apple
- ¾ cup** apricot preserves
- 1 tbsp** all-purpose flour
- 2 to 2 ½ tsp** curry powder
- 2 tsp** lemon juice
- ¼ tsp** black pepper
- 2 lbs** skinless, boneless chicken, cubed
- Raisins, Peanuts, Coconut, Chutney

HOW TO MAKE

DIRECTIONS

- Prepare Rice-A-Roni® Mix as package directs.
- Meanwhile, sauté onions and garlic in margarine. Add apple, preserves, flour, curry powder, lemon juice and pepper.
- Transfer mixture to blender or food processor; puree. Return mixture to skillet; add chicken. Simmer 10 minutes or until chicken is cooked.
- Serve over prepared rice mixture. Garnish with raisins, peanuts, coconut and chutney, if desired.



PREP
TIME
5 min



COOK
TIME
20 min



SERVES
9

PRODUCT

