

Brown Basmati Pilaf

Prep Time: 5 minutes

Cooking Time: 30-40 minutes

Yields: 4 servings

Ingredients:

- 1 cup brown basmati rice
- 1/2 cup dried cranberries
- 1/2 cup walnut pieces
- 1/2 cup fresh parsley, chopped
- 2 cups water
- Pinch of salt

Directions:

1. Rinse rice in fine mesh strainer until the water runs clear.
2. Boil the water and add rice and salt. Cover and reduce heat.
3. After 15 minutes add cranberries and walnuts on top, do not stir.
4. Cook 15-25 more minutes, until all the liquid is absorbed.

Remove from heat, add parsley and fluff with fork. Cover and let sit for 3-5 minutes, then serve.

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