

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
- 3/4 **cup** chopped apple
- 3/4 **cup** apricot preserves
- 1 **tbsp** all-purpose flour
- 2 to 2 ½ **tsp** curry powder
- 2 **tsp** lemon juice
- 1/4 **tsp** black pepper
- 2 **lbs** skinless, boneless chicken, cubed
- Raisins, Peanuts, Coconut, Chutney



PREP
TIME

5min



COOK
TIME

20min



SERVES

9

PRODUCT



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.