

# Moroccan Supper

Transport your taste buds to Morocco with Moroccan Supper, a tantalizing dish rich in aromatic spices, tender meat, and vibrant vegetables, promising a flavorful journey through North African cuisine.

## INGREDIENTS

- 1 (7.2 oz) package RICE-A-RONI® Rice Pilaf
- 2 tbsp margarine or olive oil
- 1/3 cup slivered or sliced almonds, toasted
- 1/4 cup dried apricots, slivered, or raisins
- 2 cloves garlic, minced
- 1 (15 oz) can garbanzo beans or chick peas, rinsed and drained
- 1 1/2 cups broccoli flowerets
- 1 tsp ground cumin
- 1/4 tsp ground cinnamon
- 1/4 cup chopped cilantro (optional)
- 1/2 cup chopped onion



PREP  
TIME  
10min



COOK  
TIME  
30min



SERVES  
4

## PRODUCT



## HOW TO MAKE

### DIRECTIONS

In large skillet over medium heat, sauté rice-pasta mix, onion and garlic with margarine until pasta is light golden brown.

Slowly stir in 2 cups water, Special Seasonings, cumin and cinnamon; bring to a boil. Cover; reduce heat to low. Simmer 10 minutes.

Stir in beans, broccoli and apricots. Cover; simmer 10 to 12 minutes or until rice is tender. Serve topped with almonds and cilantro, if desired.