

Indian Rice Pilaf

- 3 1/2 cups low sodium chicken broth
- 1/4 cup olive oil
- 1/2 teaspoon salt
- 1 1/2 cups Kashi 7 Whole Grain Pilaf (or brown basmati rice)
- 1 tablespoon onion flakes
- 1/2 teaspoon garlic powder
- 1/2 teaspoon ground turmeric
- 1 tablespoon curry powder
- 1/8 teaspoon ground peppercorns (or ground pepper)
- 1/4 cup chopped almonds
- 1/4 cup raisins (optional)

Directions:

In a saucepan, heat broth, olive oil and salt. Add 7 grain pilaf (or rice), onion flakes and spices and stir. Cover and simmer for 35-40 minutes or until tender. Can be cooked in a rice cooker. Remove from the heat; stir in raisins and almonds.

Makes 8 cups. Serving size 1 cup.