



Sun-Dried Tomato Basil Rice Pilaf



YIELD: 4 servings

| INGREDIENTS | MEASUREMENTS |
|---|--------------|
| Basmati rice | 226.8 g |
| Butter | 28.4 g |
| Yellow onion, diced | 28.4 g |
| Mushrooms, sliced | 28.4 g |
| Red bell pepper, diced | 28.4 g |
| Salt and pepper | To taste |
| SupHerb Farms Fresh Frozen Sun-Dried Tomato Basil Paste | 28.4 g |

PREPARATION

1. Add rice and 2 cups of water to a medium sauce pan. Stir together and set aside.
2. Melt butter in a sauté pan on medium. Add onion, mushroom and pepper. Season with salt and pepper. Cook until onions are slightly translucent.
3. Remove from heat and stir in the SupHerb Farms Fresh Frozen Sun-Dried Tomato Basil Paste.
4. Transfer the vegetable mixture to the saucepan with rice and mix together.
5. Bring the rice to a boil. Reduce the heat, cover and simmer for 20 minutes.
6. Remove from heat, and fluff with a fork.

TO SERVE

Serve as a side dish with beef, poultry or fish.