



Sun-Dried Tomato Basil Rice Pilaf



YIELD: 4 servings

INGREDIENTS	MEASUREMENTS
Basmati rice	1 cup
Butter	2 Tbsp
Yellow onion, diced	1/8 cup
Mushrooms, sliced	1/8 cup
Red bell pepper, diced	1/8 cup
Salt and pepper	To taste
SupHerb Farms Fresh Frozen Sun-Dried Tomato Basil Paste	2 Tbsp

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.

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