

Spanish Rice Pilaf

Ingredients:

1 cup brown Rice
1½ cups vegetable Broth
1 tbsp Olive Oil
1 tbsp Butter
1 med Onion, sm dice
2 Celery stalks, sm dice
2 Carrots, sliced
1 med red Bell Pepper, diced
4 oz Mushrooms, chopped
3 Garlic cloves, minced
1 tbsp fresh Thyme leaves
Salt & pepper to taste
¼ cup fresh Basil Chiffonade

Instructions

Cook rice according to instructions using broth instead of water.
Rice should be light and fluffy and all the broth should be absorbed when finished.
Heat olive oil and butter in a large pan.
Add onion, celery, carrots, pepper, mushrooms and garlic to pan and saute until soft, about 5 minutes.
When rice is finished cooking add it to the pan with the vegetables and mix to combine.
Stir in thyme, salt and pepper.
Top with basil and serve.