

Rice Pilaf

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HEALTHY RECIPE!

Ingredients:

- 1 yellow onion, diced
- 2 Tbsp olive oil
- 1 cup dried cranberries
- 1 cup hot water
- 4 garlic cloves, minced
- 1 tsp salt
- 1 tsp pepper
- 1 tsp Thyme
- 2 cups celery, chopped
- 1 cup shredded rotisserie chicken
- 1 bag spinach
- 2 bags pre-cooked rice
- 1 Tbsp Better than Bouillon Chicken Base (adds flavor)

Directions:

- Sauté onions and celery with olive oil in a pan over medium heat until tender. Add garlic cloves, salt, pepper, thyme, and spinach.
- Wilt the spinach. Add shredded chicken and chicken base.
- Add cranberries, drained from the water, and precooked rice.
- Heat for about 2 minutes.