



Orange Cranberry Rice with Almonds

NIBBLEDISH CONTRIBUTOR

Ingredients

1 box Near East Toasted Almond Rice Pilaf (with seasoning packet)*

1 tablespoon butter

1 3/4 cup water

1 chicken bouillon cube, crushed

1 teaspoon sugar

1 teaspoon salt

1 tablespoon curry, yellow

1/2 cup cranberries, chopped

5 scallions, chopped

1/2 cup parsley, chopped

Zest of one orange

Juice of half an orange

Instructions

1. In a large pot, bring salt, sugar, butter, chicken bouillon and water to boil.

2. Add rice (with seasoning packet), curry, orange zest and cranberries. Stir and let boil for 20-25 minutes.

3. Take off heat and stir in orange juice, scallions and parsley.

*You can also swap out the rice for almost any couscous of your choice.