

Cranberry Pecan Rice Pilaf

Description

Serves 2-3. Fluffy rice pilaf flavored with a touch of chicken bouillon and loaded with juicy raisins and crunchy chopped pecans.

Cooking Instructions

This is an all-in-one side dish.

Rice Pilaf: Add 1 Tbls of your favorite oil to a small saucepan and, over med-high heat, sauté rice mix, stirring constantly, until it begins to brown. Add 1 cup + 2 Tbls water, bring to a boil, and lower heat to low. Once boiling has diminished, cover and simmer 16 min until done to taste.

Serving Suggestions: Serve with your favorite entrée. Especially delicious with pork and chicken!

Please Note: Cooking times are estimates and vary based on your actual oven, stovetop, or slow cooker, as well as item thickness and starting temperature. For best results, always verify the internal temperature of your meals. We recommend instant-read pocket thermometers – they are inexpensive, convenient, and very easy to use.

Nutritional Information

Per Serving: 250 cal, 5g fat (0g sat), 0mg chol, 450mg sodium, 47g carb, 3g fiber, 4g protein.

Contains: Tree nuts (pecans).

Lifestyle: Gluten-Free. Dairy-Free.

Ingredients: white rice, raisins, chopped pecans, dry chicken bouillon (contains sugar), salt.

Please Note: Because Dinner Done dishes are hand-crafted, exact information may vary. Serving size: 3 servings per dish.



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