

Hawaiian Rice Pilaf

Roasted macadamia nuts give this delicious rice pilaf recipe an unforgettable flavor. Leave the nuts whole for better texture.

Ingredients:

1 Tbs. butter
1-1/2 cups long-grain white rice
2 to 3 cloves chopped garlic
1/3 cup diced red pepper
1/3 cup diced yellow pepper
3 cups chicken broth
1/2 cup golden raisins
1/2 cup roasted macadamia nuts
1/4 tsp. ground sage
salt to taste
1 cup diced pineapple
1/4 cup parsley

Preparation:

Melt butter in oven-proof casserole dish (with lid). Add rice and garlic, stirring to coat. Stir in peppers and chicken broth. Cover, and bring to boil. Stir in raisins, macadamia nuts and sage. Add salt if desired.

Cover, and place in preheated 375-degree oven for 18 to 20 minutes. When rice is finished baking, gently stir in pineapple and parsley. Serve immediately.

We need 4 half pans or 2 full pans