



# Pilaf Bengal

Transport your taste buds to Bengal with this aromatic pilaf, combining fragrant rice with a symphony of spices and succulent meat or vegetables for an authentic and flavorful culinary experience.

## INGREDIENTS

- 1 10.8 oz package RICE-A-RONI® Rice Pilaf
- 1 ½ cups chopped onions
- 2 cloves garlic, minced
- 2 tbsp margarine
- ¾ cup chopped apple
- ¾ cup apricot preserves
- 1 tbsp all-purpose flour
- 2 to 2 ½ tsp curry powder
- 2 tsp lemon juice
- ¼ tsp black pepper
- 2 lbs skinless, boneless chicken, cubed
- Raisins, Peanuts, Coconut, Chutney



PREP  
TIME  
5 min



COOK  
TIME  
20 min



SERVES  
9

## PRODUCT



## HOW TO MAKE

### DIRECTIONS

Prepare Rice-A-Roni® Mix as package directs.

Meanwhile, sauté onions and garlic in margarine. Add apple, preserves, flour, curry powder, lemon juice and pepper.

Transfer mixture to blender or food processor; puree. Return mixture to skillet; add chicken. Simmer 10 minutes or until chicken is cooked.

Serve over prepared rice mixture. Garnish with raisins, peanuts, coconut and chutney, if desired.