

# Raisin Pecan Pilaf

12 servings of 2/3 cup each

## Have ready:

3 c. cooked Basmati brown rice\*

1 c. pecan halves or large walnut pieces

1 T. mild olive oil

1 ½ c. minced onion

1 c. julienned carrots

½ c. raisins

2 c. frozen petite peas

½ t. dried basil

1 t. salt

**ROAST** nuts in oven at 275-300° for approximately 15 minutes, check often.

**SET** aside.

**SAUTÉ** in large skillet for 5-7 minutes until slightly tender.

**ADD** these ingredients to sautéed and cook 2-3 minutes.

**STIR** in rice.

**ADD** nuts and serve.

\*for added flavor, cook rice with 1 Tbs. McKay's Chicken Style Seasoning and cut salt to ½ tsp. or less.

Rice and pecans may be prepared ahead.  
Freeze rice in one-cup amounts.