

**Side Dish:** Easy Brown Rice Pilaf  
Makes Eight ½ cup servings

Ingredients:

- 2 tbsp. olive oil
- 1 small onion, chopped
- 1/4 cup chopped celery
- 1 1/2 [cups](#) sliced mushrooms
- 1 can (14 & 1/2 oz.) chicken broth
- 2 cups Minute Brown Rice, uncooked
- 1/2 cup chopped walnuts, toasted
- 2 tbsp. chopped fresh parsley (optional)

Directions:

- HEAT oil in medium saucepan over medium heat.
- Add onions and celery; cook 3 minutes or until crisp-tender, stirring occasionally.
- Add mushrooms, cook 3 minutes or until mushrooms are tender, stirring occasionally.
- Add broth, stir. Bring to boil.
- Stir in rice, cover.
- Reduce heat to medium-low; simmer 5 minutes.
- Remove from heat; let stand 5 minutes.
- Add walnuts & parsley; mix lightly (to toast walnuts, heat oven to 350, put single layer of walnuts on cookie sheet; roast about 10-12 minutes, stir once)