

Middle Eastern Rice Pilaf with Pomegranate

Savannah · 28/09/2024



Prep Time

45 mins

Difficult

Medium

Servings

4

Description

This Middle Easternstyle rice pilaf with pomegranate seeds and pistachios tastes great with grilled fish or meat especially lamb Make sure the rice doesnt get sticky its supposed to be light and fluffy

Ingredients

- - 2 tablespoons olive oil - 1 onion
- finely chopped - 1 cup long-grain rice - 2 ¼ cups hot vegetable broth - 4 saffron threads - 1 pinch ground allspice - 3 tablespoons unsalted shelled pistachios - 1 tablespoon butter - 1 large pomegranate
- peeled and seeded - salt and freshly ground black pepper

Instructions

1. Heat oil in a saucepan over medium heat. Add onion and cook until soft and translucent
2. about 5 minutes. Add rice and toast until fragrant
3. 2 to 3 minutes. Pour in hot vegetable broth and bring to a boil. Add saffron and allspice; reduce the heat to medium-low
4. cover
5. and simmer until rice is tender and liquid has been absorbed
6. about 20 minutes. Meanwhile
7. toast pistachios in a skillet over medium heat until nuts start to turn golden brown and become fragrant
8. 5 to 10 minutes. Set aside. Stir butter into cooked rice. Remove from the heat and mix in pistachios and pomegranate seeds. Fluff with a fork and season with salt and pepper.