



Indian Curried Barley Pilaf

Savannah · 29/09/2024



Prep Time

55 mins

Difficult

Medium

Servings

6

Description

This is a delicious and savory Indian curried barley dish. It is fabulous as a main dish or as a side dish with fish or grilled chicken breast. It is quite simple to make and sure to impress.

Ingredients

- - ¼ cup butter - 1 onion
- diced - 1 ½ cups pearl barley - ½ teaspoon ground allspice - ½ teaspoon ground turmeric - ¼ teaspoon curry powder - ½ teaspoon salt - ½ teaspoon ground black pepper - 3 ½ cups chicken broth - ¼ cup slivered almonds - ¼ cup raisins (Optional)

Instructions

1. Melt butter in a large skillet placed over medium-high heat. Add onion and barley; cook
2. stirring frequently
3. until onion begins to soften
4. about 5 minutes. Stir in allspice
5. turmeric
6. curry powder
7. salt
8. and black pepper. Pour in chicken broth
9. and bring to a simmer. Cover skillet with lid
10. and reduce heat to low; simmer until barley is tender
11. about 30 to 40 minutes. Fluff pilaf with a fork
12. and gently stir in almonds and raisins.