



Moroccan Orzo Pilaf

This makes a colourful and flavourful side dish

Ingredients:

1 cup Orzo
1/3 cup peeled slivered almonds
1 TBL olive oil
1/2 onion, chopped
1/4 cup red pepper, chopped
1/4 cup green pepper chopped
1-2 teaspoons Ras el Hanout
Salt to taste
Fresh parsley to garnish

Instructions:

- 1 - Bring pot of water to a boil. Add 1/2 tsp salt and orzo and cook until al dente. Drain and set aside.
- 2 - Heat a large frying pan over medium heat. Add almonds; shake pan and dry roast the almonds until they are lightly browned. Remove nuts from the pan.
- 3 - Add olive oil to the pan. Add onion and sauté 2-3 minutes.
- 4 - Add peppers, Ras el Hanout and salt. Cook another minute
- 5 - Add drained orzo and stir gently until well combined and heated through.
- 6 - Garnish with parsley and toasted almonds

Spices Used: Ras el Hanout

4 Servings