**

***Pistachio Rice with Sautéed Onions,***

***Toasted Almonds & Fresh Dill***

*By Debbie Kornberg*

(Serves 4 – 6)

**Ingredients:**

1 cup Uncooked rice (Will yield two cups cooked) (Basmati is my preferred rice and if you are able to find “old rice” it is even better. “Old rice can be found at international markets (Indian, Middle Eastern etc..)

2 cups water in pot or 1 1/2 cup water in rice maker

1 tsp. [**SPICE + LEAF Shawarma Blend OR Premium Vegan Broth Base** – Available on Amazon](https://www.amazon.com/stores/node/20435793011?_encoding=UTF8&field-lbr_brands_browse-bin=SPICE%20%2B%20LEAF&ref_=bl_dp_s_web_20435793011)

2 Tbsp. + 2 Tbsp. Olive oil (Recommend [**SPICE + LEAF Galili Olive Oil**](https://www.amazon.com/stores/SPICE+%2B+LEAF/page/75E73F4E-AF81-4E75-BF6F-BC89B4F591FE?ref_=ast_bln)**)**

1 Onion, finely diced

1/4 cup Slivered almonds, toast

1/4 cup Pistachios

1 - 2 Tbsp. Fresh dill

1/4 cup Dried cranberries

Pinch of sea salt according to your taste

**Instructions:**

1. Cook rice either in pot or in rice maker.
   1. **Rice in a pot:** Place 2 cups water in pot and bring to a boil. Add rice, 1 tsp. shawarma blend. Mix well. Covered and cook on simmer for about 18 minutes or until water is fully absorbed into rice.
   2. **Rice in a Rice Maker:** If using a rice maker, add 1.5 cups of water, 1 cup of rice, 1 tsp. Shawarma blend to rice maker. Mix everything well and set to cook white rice.)
2. In a dry sauté pan, no oil, toast almonds on a medium high heat. About 2 – 4 minutes until nice and toasty brown.
3. Then heat sauté pan with 2 Tbsp. olive oil. Add onions and sauté on medium low heat until onions turn a golden brown in color. Set aside once done.
4. Once rice is cooked, place in a large bowl and combine with onions, toasted almonds and remaining ingredients. Mix together well. Add remaining 1 - 2 Tbsp. of olive oil. Add salt to taste.