

# X~tra Easy Rice Pilaf



Makes 4 servings

1/2c apricot halves, dried

1 ~ 15oz can kidney beans, drained

3 1/2c chicken broth

1 small sweet potato, peeled, cut into 1/2" pieces

1T olive oil

1 bunch collard greens

2T garlic clove, minced

1/2c raisins

1c brown rice

2c any leftover veggies: corn, peas, green beans, carrots

Place apricots in food processor. Add 1c broth gradually and purée. Set aside. Clean greens and set aside.

Heat oil in heavy saucepan over medium heat. Add garlic and sauté. Add rice and stir 1 minute, coating all grains with oil. Add beans, sweet potato, greens, raisins and stir to blend. Add apricot broth mixture and remaining broth. Bring to boil. Reduce heat to low, cover and simmer until rice and vegetables are tender and liquids are absorbed, about 25 minutes.

Remove from heat, add leftover veggies, cover and let stand 10 minutes.

**Prepare Ahead Tip**

Can be refrigerated, tightly covered, for up to 4 days.