

# *Wild Rice Pilaf*

**Prep time:** 20 minutes

**Total time:** 15 - 20 minutes

## *Ingredients:*

4 slices of Bacon	Salt & Pepper to taste
1 T. Butter	1 t. Rosemary
¼ C. Onion, chopped	½ t. Sage
1 clove garlic, crushed	1 Carrot, chopped
2 C Royal Blend Rice or wild rice	1 C Frozen Peas
4 C Beef or chicken Broth	

## *Directions:*

Cook bacon, set aside , add onion garlic and rice to skillet ( with 1 T of bacon fat), cook on till rice is lightly brown and onion is softened. Add broth, seasonings, bring to a boil and reduce to simmer, cook covered 15 – 20 minutes until most of liquid is absorbed, add carrots and peas until liquid is completely absorbed. bacon and add to pilaf.