



RICE PILAF WITH BASIL AND PINE NUTS

14 ½ oz. can chicken broth
1 ½T. olive oil
½ large onion, chopped
1 c. long-grain rice
⅓ c. chopped fresh basil or 1 ½ tsp. dried, crumbled
¼ c. toasted pine nuts
Salt and pepper

Bring broth to simmer in small saucepan. Reduce heat to low and keep warm. Meanwhile, heat oil in another heavy small saucepan over medium heat. Add onion and sauté until translucent, about 6 minutes. Add rice and stir 1 minute. Add broth and bring to boil. Reduce heat to low. Cover and cook until broth is absorbed and rice is tender, about 20 minutes. Stir basil and toasted pine nuts into rice. Season with salt and pepper and serve hot. Makes 2 servings; this recipe can easily be doubled or tripled.