

ASPARAGUS CASHEW RICE PILAF

Ingredients

- 1/4 cup butter
- 2 ounces uncooked spaghetti, broken
- 1/4 cup minced onion
- 1/2 teaspoon minced garlic
- 1 1/4 cups uncooked jasmine rice
- 2 1/4 cups vegetable broth
- salt and pepper to taste
- 1/2 pound fresh asparagus, trimmed and cut into 2 inch pieces
- 1/2 cup cashew halves

Cooking Instructions

1. Melt butter in a medium saucepan over medium-low heat. Increase heat to medium, and stir in spaghetti, cooking until coated with the melted butter and lightly browned.
2. Stir onion and garlic into the saucepan, and cook about 2 minutes, until tender. Stir in jasmine rice, and cook about 5 minutes. Pour in vegetable broth. Season mixture with salt and pepper. Bring the mixture to a boil, cover, and cook 20 minutes, until rice is tender and liquid has been absorbed.
3. Place asparagus in a separate medium saucepan with enough water to cover. Bring to a boil, and cook until tender but firm.
4. Mix asparagus and cashew halves into the rice mixture, and serve warm.