



Savory Rice Pilaf

- 1 can (12 oz.) StarKist® Chunk Light Tuna in Water, chunked and drained
- 2 Tbsp. butter or margarine
- 1 cup long grain white rice
- ½ cup finely chopped onion
- ¼ tsp. ground black pepper
- 1-1/2 tsp. dried dill
- 2 cups water
- 1 can (14 - 14.5 oz.) any type canned vegetables, drained
- 1 cup shredded cheddar or Monterey Jack cheese



Directions:

1. In a medium sauce pan, melt butter over medium-high heat; cook rice & onions, stirring until rice is golden and onion is soft.
2. Stir in pepper, dill and water. Bring to a boil and cover. Reduce heat and simmer about 15 minutes or until rice is almost tender (not all the liquid will be absorbed).
3. Add vegetables; cook 2-3 minutes or until hot.
4. Add tuna and ½ cup cheese, stirring to blend. Serve topped with remaining cheese.

Servings: 4 | Prep Time: 10 minutes | Cook Time: 25 minutes

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