

Brown Rice Pilaf with Asparagus and Mushrooms

2 Tbsp margarine
1 medium onion, chopped
1 lb fresh mushrooms, thinly sliced
2 cups brown rice
6 cups water
2 chicken-flavored bouillon cubes
1 lb fresh asparagus
¼ tsp nutmeg
4 Tbsp finely-grated Swiss cheese
1 cup chopped parsley, for garnish

In a saucepan heat the margarine and sauté the onions and mushrooms over medium heat until softened. Add the rice and stir. Add the water, bouillon cubes, and nutmeg. Bring mixture to a boil, reduce heat, cover, and simmer for 35 minutes.

Cut asparagus into 1-inch pieces (discard woody stems). Stir asparagus into the rice mixture, cover, and cook another 5 minutes. Stir in the grated cheese and garnish with parsley.