

Brown Rice Pilaf w. Asparagus & Mushrooms

(Chef Pevoto)

Ingredients:

- 2 tbsp Margarine
- 1 med 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

Directions:

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" 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.