



Total Time  
**30 MIN.**

Serving Size  
**3 ½ OZ / 99 G**

Difficulty  
**EASY**

Yields  
**25**

Add an exotic zip to your entrées with this colourful side dish, fragrant with just a touch of cumin and coriander. Pairs excellently with beef, pork or chicken.



**Tip**

Replace peas and carrots with mixed vegetables or slivered nuts and raisins.

**INGREDIENTS**

**WEIGHT**

**MEASURE**

Vegetable Oil	1/4 cup	125 mL
Onions, chopped	8 1/2 oz	255 g
Cumin	1 1/4 tsp	6 mL
Coriander	1 tsp	5 mL
Salt	2 tsp	10 mL
Pepper	1 tsp	5 mL
Rice, parboiled, raw	2 lb 3 oz	870 g
Campbell's® Condensed Chicken Broth	48 oz	1 1/2 L
Water	20 oz	625 mL
Frozen peas, defrosted	5 oz	150 g
Carrot, grated	12 1/2 oz	375 g
Cilantro (optional)	1/4 cup	65 mL

**INSTRUCTIONS**

1. Sauté onions in hot oil until just translucent. Add spices and cook a few minutes, stirring constantly. Add rice and stir over medium heat until grains are coated in oil.
2. Add chicken stock and water. Bring to a boil. Cover and simmer until liquid is absorbed and rice is tender.
3. Add peas and grated carrot.
4. Cover and leave on heat but turned off to let rest. Fluff rice with a fork before serving. Sprinkle with chopped cilantro if preferred.