Three Grain Pilaf

Ingredients:
- 2 chicken bouillon packets, reduced-sodium
- 5 cups water
- 1/2 cup pearl barley
- 1 cup instant brown rice
- 1/2 cup orzo
- 2 teaspoons olive oil
- 1 onion
- 1 green bell pepper
- 1/2 cup raisins
- 1/4 cup parsley sprigs, chopped
- 3 bay leaves
- 1/2 cup pine nut, almonds or walnuts (optional)
- Seasonings to taste

Equipment:
- Large Saucepan with lid
- Non stick skillet
- Cutting board
- Knife
- Measuring cups
- Measuring spoons
- Large serving bowl

Directions

1. Pour water into large sauce pan on stove, and turn on high. Add chicken bouillon to water and allow to dissolve.
2. When water is boiling, add barley, cover and turn heat down to simmer. Cook for 20 minutes.
3. Add instant rice, and cook for 15 minutes. Add orzo and bay leaves. Cook covered for another 5 minutes. Remove from stove to allow water to be absorbed.
4. While grains are cooking, chop onion and green pepper.
5. Heat olive oil in large non stick skillet over medium heat. Add onions to skillet and cook while stirring. After a few minutes add pepper.
6. Cook onion and pepper until tender about five minutes. Remove from heat.
7. Add raisins; set aside. Remove stems from parsley and chop into small pieces. Add to skillet.
8. When grains and vegetables are done, remove bay leaves and pour everything into mixing bowl and stir. Mix well. Add nuts if desired.

Number of Servings: 6
Prep Time: 45 minutes
Total time: 45 minutes

Nutrition Facts

Serving Size: 1/2 cup
Servings: 6

- Calories 321
- % Daily Value
  - Total Fat 8g (12%)
  - Saturated Fat 1g (6%)
  - Cholesterol 0mg (0%)
  - Sodium 22mg (1%)
  - Total Carbohydrate 56g (18%)
  - Dietary Fiber 6g (22%)
  - Protein 8g (17%)

- Vitamin A 4% - Vitamin C 36%
- Calcium 3% - Iron 19%

*Percent Daily Values are based on a 2,000 calorie diet.