



Moroccan Spiced Pilaf

Ingredients

- 1 tbsp Oil
- 1 Onions, chopped
- 2 tbsps Moroccan Spice
- 1 pkt Maggi Best Ever Burger Mix
- 1.25 cups Basmati Rice
- 2.25 cups Salt Reduced Chicken Stock
- 1 cup Baby spinach leaves
- 2 tbsps Toasted Almond Flakes

Instruction

1. Heat oil in pressure cooker over medium heat. Add onion; cook 2 minutes; add Moroccan seasoning; cook 1 minute. Add rice, stock and MAGGI recipe base. Secure lid; bring cooker to high pressure as indicated by your pressure cooker; reduce heat to maintain pressure (electric pressure cookers will automatically stabilise and maintain pressure); cook 6 minutes.
2. **RELEASE PRESSURE WITH CAUTION;** remove lid. Stir in baby spinach. Serve topped with almonds and drizzle with Greek yogurt, if desired.

Nutrition

Carbohydrates	31.28 g
Energy	161.85 kcal
Fats	5.71 g
Protein	3.91 g

🕒 15 Minutes

⊕ 4 portions