



Moroccan Spiced Pilaf

Ingredients

- 1/2 cup Vegetable Oil
- 1/2 cup Onion, finely chopped
- 1/2 cup Moroccan Spice
- 1/2 cup pkt MAGGI Best Ever Burger Recipe Base
- 1/2 cup 1/4 cups Basmati Rice
- 1/2 cup 1/4 cups Salt Reduced Chicken Stock
- 1/2 cup Baby spinach
- 1/2 cup 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