

# BABY BELLA RICE PILAF



## Ingredients:

6	Qts	Water, divided
1	Cup	Brown Rice, uncooked
2	Tbl	Liquid Aminos (or soy sauce)
½	Tsp	Black Pepper
2	Tbl	Dried Chives or Parsley
4	Ounces	Baby Bella Mushrooms, chopped
1	Small	Carrot, diced
1	Small	Onion, diced
4	Tbl	Butter

## Directions:

1. Rinse rice and place in 2 quarts of water to soak. Bring 4 quarts of water to a boil.
2. Once water is boiling, drain soaking rice and stir into boiling water. Stir until it comes back to a boil, reduce heat and cook for 20 minutes, or until rice is al dente. Drain and stir in soy sauce, pepper and chives or parsley. Set aside.
3. Saute the mushrooms, carrot and onion over medium heat until soft and most of the liquid from the mushrooms has evaporated. Add the rice to the pan. Stir and cook until everything is thoroughly mixed and heated through.