

Whole Foods Orange Cashew Rice

Serves: 4 Total time: 50 min Prep time: 20 min  Food.com

1 cup water	$\frac{1}{4}$ cup pepper (chopped yellow)
1 cup orange juice	$\frac{1}{4}$ cup red pepper (chopped)
2 tsps grated orange (zest)	3 scallions (minced)
1 tbsp olive oil	1 tsp salt
salt (taste)	ground white pepper (fresh ground white pepper to taste)
1 cup basmati rice	8 ozs mandarin orange segments (drained)
$\frac{1}{2}$ cup cashew (roasted, pieces)	

- 1 In a 2-quart sauce pot, bring the water, orange juice, orange zest, olive oil and salt to a boil, and stir in the rice.
- 2 Cover the sauce pot, and simmer the rice for 25 to 30 minutes, until rice is cooked through and liquid has totally evaporated.
- 3 Empty the orange rice into a large mixing bowl, and add the cashew pieces, peppers and scallions.
- 4 Just before serving, season the rice with the salt and white pepper, and add the drained mandarin orange segments, folding them in gently to prevent the oranges from breaking.

