

Curried Rice & Green Beans

By: Dottie Baltz

Makes 6 Servings

- ~ 2 teaspoon canola oil
- ~ 2 cups sliced fresh mushrooms
- ~ 1 clove garlic, minced
- ~ ½ teaspoon curry
- ~ ¼ teaspoon cumin
- ~ 1 cup chicken broth
- ~ 1 cup frozen or fresh green beans
- ~ ½ cup white rice
- ~ 4 slices canadian bacon, diced
- ~ ¼ teaspoon black pepper

Saute mushrooms and garlic in oil. Cook for about 5 minutes. Stir in curry and cumin.

Add chicken broth, bring to a boil. Stir in green beans and rice. Cover, reduce heat and simmer for 18 minutes or until broth is absorbed and rice is fluffy. Stir in bacon and black pepper and cook until bacon is hot, about 1 minute.

½ cup = 1 serving