

BROWN-AND-WILD RICE PILAF WITH APRICOT- DATE CHUTNEY

3 cups water
3/4 cup uncooked wild rice
1/2 teaspoon salt
1/4 teaspoon ground turmeric
1 1/4 cups uncooked brown basmati rice
3/4 cup frozen green peas, thawed
1 tablespoon olive oil
1 1/2 cups vertically sliced onion
6 tablespoons slivered almonds, toasted
GOOD EATS Apricot-Date chutney

Combine first 4 ingredients in a large saucepan, and bring to a boil. Cover, reduce heat, and simmer 15 minutes. Add basmati rice. Return mixture to a boil; cover, reduce heat, and simmer for 25 minutes. Stir in green peas; cook 5 minutes. Remove from heat; let stand, covered, 5 minutes.

Heat the oil in a large nonstick skillet over medium-high heat. Add the onion; sauté 20 minutes or until golden brown, stirring frequently. Divide the rice mixture evenly among 6 plates; top each serving with the caramelized onions, chutney, and almonds.