



**PREP TIME : 15 MIN**

**COOK TIME : 10 MIN**

**SERVES : 4**

## **Ingredients :**

- **1 1/4 cups (300 mL) Uncle Ben's<sup>®</sup> Bistro Express<sup>®</sup> Wholegrain Brown Rice**
- **1 tbsp (15 mL) canola oil**
- **1/4 cup (60 mL) chopped celery**
- **2 tbsp (30 mL) finely minced shallots**
- **1 tsp (5 mL) chopped garlic**
- **1/8 tsp ( 0.5 mL) ground cumin, ground**
- **1/2 cup (125 mL) dried cherries**
- **1 cup (250 mL) VH<sup>®</sup> Cherry Dipping Sauce**
- **1/2 cup (125 mL) toasted salted cashews**

## **Directions :**

- 1. Prepare Uncle Ben's<sup>®</sup> Bistro Express<sup>®</sup> Wholegrain Brown Rice according to package directions; set aside.**
- 2. Heat medium skillet over medium-high heat; when hot add oil, celery and shallots. Stir-fry for 2-3 minutes or until shallots have softened. Add garlic, cumin and cherries; cook for another 1-2 minutes or until aromatic.**
- 3. Add VH<sup>®</sup> Cherry Dipping Sauce, cashews and rice; combine. Serve warm.**

## **Tips:**



## Cherry Fruited Rice

*This is a great vegetarian option! Tofu can easily be added for a unique variation.*

*Don't have dried cherries? Try dried cranberries instead.*

*How to toast cashews: Heat skillet over medium heat; add cashews and toast 2-3 minutes or until lightly browned. Remove from pan and set aside for use in recipe.*

*A pantry staple dish! A vegetarian friendly, festive rice dish seasoned with cumin and VH® Cherry Dipping Sauce.*