

Peas and Rice

Ingredients

1/2 cup uncooked long-grain rice
1/8 tsp rubbed sage
2 tbsp. butter or margarine
1 can (14.5) can chicken broth
1 cup fresh or frozen peas
2 tbsp. diced pimentos

Directions

In a saucepan, sauté rice and sage in butter until rice is lightly browned.
Add broth, bring to a boil. Reduce heat, cover and simmer for 20 minutes.
Add peas, simmer, uncovered, 10 minutes longer or until heated through, stirring occasionally.
Stir in pimientos.
Serve.