

Minty Rice w/Baked Feta & Pomegranate Relish

Relish:

- ½ cup chopped toasted walnuts
- ¾ cup pomegranate seeds
- ½ cup olive oil
- ¼ cup coarsely chopped fresh mint
- ¼ cup coarsely chopped fresh parsley
- ¾ cup Castelvetrano olives, pitted & chopped
- 1 tbsp. pomegranate molasses
- 1 garlic clove, crushed
- Kosher salt & ground pepper to taste

Rice:

- 2 cups basmati rice
- 4 tbsp. Unsalted butter
- ¾ tsp. kosher salt
- 10 mint sprigs
- 8 oz. feta, sliced ¼”



Instructions:

Relish:

Toast walnuts in 350 degree oven for 5-8minute, or on the stove with low heat. Let cool and coarsely chop.

Toss walnuts, pomegranate seeds, olives, oil, mint, parsley, pomegranate molasses, and garlic in medium bowl and season with salt and pepper to taste.

Rice:

Combine rice, butter and salt in a 13"x9" baking dish. Add 3 1/2 cups of water and top with mint sprigs. Cover dish tightly with foil and bake until rice is tender and water is absorbed, 30 – 35 minutes. Remove from oven and discard mint sprigs. Fluff rice with a fork.

Heat broiler Arrange the sliced feta evenly on top of the rice. Broil until feta is turning brown and rice around the edge is browned, 8 – 10 minutes. Spoon relish over baked rice and serve.

Pomegranate molasses can be found at middle eastern markets.

Makes 8 - 10 servings