



Naked, Wild & Free™ Thai Sorghum Pilaf

Yield: 6 1-cup servings

Ingredients

- 2½ c. water
- 8 oz. InHarvest Naked, Wild & Free™
- 1 red bell pepper, diced medium
- 1 green bell pepper, diced medium
- ½ t. sesame oil
- ¼ t. grated peeled fresh ginger
- 1 clove garlic, minced
- ¾ c. creamy peanut butter
- ¼ c. coconut milk
- 1 T. fresh lime juice
- 1 t. Sriracha sauce
- ½ c. frozen sweet peas, thawed
- ¼ c. chopped fresh cilantro
- ¼ c. roasted peanuts

Directions

1. In a medium saucepan, bring the water to a boil. Stir in InHarvest Naked, Wild & Free and return to a boil. Reduce heat to simmer and let cook, covered, until the grains are chewy-tender, approximately 45-50 minutes. Reserve warm.
2. To make the peanut sauce, in a small saucepot over medium heat, heat the sesame oil. Sauté the ginger and garlic for 2 minutes. Add the bell pepper to the pot and sauté all ingredients for 1 minute. Add the peanut butter, coconut milk, lime juice and Sriracha to the pot. Bring to a simmer, stirring constantly until the peanut butter is thoroughly incorporated throughout the sauce. Remove from heat and reserve warm.
3. At service, to the cooked grains stir in the peanut sauce, peas and cilantro. Divide the pilaf evenly among 6 bowls. Garnish the tops of individual pilafs with an even sprinkling of peanuts. Serve warm.

Nutrition Facts

Per serving: 420 cal., 15 g pro., 42 g carb., 7 g fiber, 24 g fat (6 g sat. fat), 0 mg chol., 290 mg sod., 8 g sugar