

## Red on Red Rice Pilaf

By [Mia Morgenstern](#)



- 3/4 c. uncooked Bhutanese red rice
- dash of olive oil
- 2 shallots, diced
- stems from one bunch of red or rainbow chard, cut into 1/2 in. lengths
- 1 small sweet/tart apple, such as Paula Red, finely diced
- 1/2 tsp. (or to taste) curry powder
- salt and pepper, to taste

Prepare rice: bring rice and a little less than 1 1/2 c. water to a boil with a pinch of salt, then reduce heat, cover, and simmer until water is absorbed, about 20 minutes. Set aside. In a small frying pan, heat a bit of olive oil and add diced shallots. Then add chard stems, a bit of salt and pepper, and saute for a few minutes.

Add a couple tablespoonfuls of water to the pan, cover, and cook until the chard is soft and no longer tough, about 10 minutes. Uncover, add diced apple and curry powder, and saute for another minute or so, until the liquid in the pan has evaporated. Adjust the seasonings, then add mixture to the rice. Stir to combine and serve warm or at room temperature.

Serves 2-3; can be scaled up for a crowd.