



BROILED FETA

w/ Minted Rice and Pomegranate Relish

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PREP TIME

40 minutes



RECIPE INFO

Makes 8 servings

INGREDIENTS

Rice:

- 2 Tbsp butter
- 2 cloves garlic, minced
- 1½ cups dry basmati rice
- 3 cups water
- ½ tsp salt
- ⅛ tsp ground black pepper
- ½ cup chopped fresh mint
- 2 cups crumbled feta

Relish:

- 1 cup pomegranate arils
- ½ cup roasted walnut pieces
- ¼ cup manzanilla olives, pitted and quartered
- ½ cup chopped fresh mint
- ¼ cup chopped fresh parsley

Note: If pomegranates are hard to find in your area, replace with the same amount of apple pieces cut to 3/8 inch. Steam apple pieces in the microwave for about 2 minutes or until tender. Continue with recipe as written.

DIRECTIONS

Melt butter in a saucepan over medium-high heat. Add garlic and dry rice. Heat until fragrant and rice is golden. Add water and salt. Bring to a simmer. Let simmer about 20 minutes or until the rice is tender.

While the rice cooks, assemble the relish by mixing all ingredients until well combined.

Stir black pepper and mint into the rice then fill a 9x13" baking dish with the cooked rice. Top with feta. Broil until feta browns to desired color, about 5-7 minutes. Make sure to check on it often so the feta does not burn. Remove from oven and top with relish mixture. Serve immediately as a side or main dish!