

Armenian Main-dish Pilaf
Featuring Bulgur
From Armenia

Ingredients

1 1/2 teaspoons Olive oil
1/2 teaspoon Salt
1 teaspoon Butter
Black pepper to taste
1/2 cup Capellini pasta broken in small pieces
1/3 cup Fresh basil chopped
1 medium Onion chopped
1/4 cup Pine nuts toasted
1 cup Bulgur
3/4 cup Cooked chickpeas drained, about half a can
2 cups Broth



Directions

1. Heat oil and butter in deep saucepan with a tight-fitting cover.
2. Add pasta, cook over medium heat, stirring constantly, until pasta golden brown.
3. Add onion and bulgur, and cook the mixture, stirring it another 1-2 min.
4. Add all the remaining ingredients, bring the pilaf to a boil, reduce heat to very low, cover the pan, and simmer 20 minutes.