

Sweet Tea Rice with Jalapeno, Peaches and Pecans

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Servings: 6

Preparation Time: 5 minutes

Start to Finish Time: 25 minutes

2 cups sweetened tea

1 cup long-grain rice, uncooked

1/2 teaspoon salt

2 tablespoons butter

1/2 cup pecans, chopped

1 large jalapeno pepper, seeded and minced

1 large peach, peeled and diced

1 tablespoon chives, chopped

1/4 teaspoon salt

1/4 teaspoon pepper

Bring the tea to a boil in a 3-quart saucepan over medium-high heat.

Stir in the rice and salt.

Reduce heat to low. Cover and simmer for 20 minutes or until the tea is absorbed and the rice is tender. Set aside.

In a large skillet, melt the butter over medium heat.

Add the pecans and cook, stirring often, for 3 to 4 minutes or until toasted and fragrant.

Add the jalapeno pepper and saute' for 1 minute.

Stir in the hot cooked rice, peach, chives, salt and pepper.

Per Serving (excluding unknown items): 215 Calories; 10g Fat (42.1% calories from fat); 3g Protein; 28g Carbohydrate; 2g Dietary Fiber; 10mg Cholesterol; 307mg Sodium. Exchanges: 1 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 2 Fat.