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Cranberry Pilaf

By Chef Sank of @EatKraveLove

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Ingredients

- 4 cups leftover plain rice (any cold plain rice would work)
- Cranberry sauce can (whole is preferred)
- 1 large onion, sliced
- 2 Tbsp olive oil
- 1 Tbsp dried mint

Directions

Add the olive oil to a skillet on medium heat.

Add the sliced onions and a pinch of salt.

Sauté until the onions are caramelized and turn a light brown (not burned).

Add the dried mint and cranberry.

Continue to sauté until the liquid is no longer there, and the mixture is dried out (approximate 3 to 4 minutes).

Add the cold rice and mix until it has been fully incorporated and warmed through. Add salt to taste.

Serve warm and enjoy!

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