

BARLEY PILAF

Yield: 8 Servings | Serving Size: 1/2 cup

Cost/serving: \$0.53

Ingredients:

1 Tablespoon vegetable oil

1 cup chopped onion

1/2 cup chopped celery

1 Tablespoon Italian seasoning (optional)

1/2 cup chopped green or red bell pepper (optional)

1 cup sliced fresh mushrooms or 1 (4-ounce) can

mushrooms, drained

1 cup uncooked pearl barley

2 1/2 cups water

1 cube or teaspoon vegetable, beef, pr chicken bouillon (may use low-sodium bouillon)

Directions:

- Place a medium pan over medium heat; add vegetable oil, onion, celery, and Italian seasoning (if using).
 Cook, stirring often until onion is soft.
- 2) Add bell pepper (if using), mushrooms, and pearl barley. Stir well.
- 3) Add water and bouillon and stir to dissolve bouillon. Bring to a boil, lower heat, and cover pan.
- 4) Cook for 50 to 60 minutes or until barley is tender and liquid is absorbed.

Nutrition Facts

8 servings per container
Serving size 0.5 cup (137g)

Amount per serving Calories

110

	% Daily Value
Total Fat 2g	3%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 120mg	5%
Total Carbohydrate 22g	8%
Dietary Fiber 4g	14%
Total Sugars 1g	
Includes 0g Added Suga	ars 0%

Protein	3g
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Vitamin D 0mcg	0%
Calcium 19mg	2%
Iron 1mg	6%
Potassium 158mg	4%

^{*}The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.



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