

[RECIPES](#) > [THANKSGIVING RECIPES & ENTERTAINING IDEAS](#)

Basmati Rice with Pecans, Cranberries, Apples, and Feta

This warm dish is sure to be your new go-to fall side!

BY [CHRISTOPHER MICHEL](#) PUBLISHED: SEP 5, 2023

Yields:

8 - 10 serving(s)

Prep Time:

55 mins

Total Time:

55 mins

Ingredients

2 Tbsp. olive oil

1 medium sweet onion, chopped
(about 1 cup)

Kosher salt and freshly ground
black pepper

2 cups basmati rice, rinsed

3 1/2 cups chicken stock

1 1/2 cups dried cranberries

1 Granny Smith apple, chopped

1 cup chopped toasted pecans

1 (8-ounce) block Feta, crumbled

1/4 cup chopped fresh flat-leaf
parsley

Directions

Step 1

Heat oil in a medium pot or Dutch oven over medium heat.

Add onion and season with salt and pepper. Cook, stirring occasionally, until soft, 5 to 7 minutes. Add rice and cook, stirring, until fragrant, 4 to 5 minutes.

Step 2

Add stock and cranberries. Bring to a boil; reduce heat and simmer, covered, until rice is cooked through, 18 to 20 minutes. Remove from heat and stir in apples, pecans, Feta, and parsley. Season with salt and pepper. Serve warm.