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# Basmati Rice with Pecans, Cranberries, Apples, and Feta

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

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**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.