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# Minted Peas and Rice With Feta

**Prep Time:** 5 mins

**Cook Time:** 10 mins

**Rest Time:** 5 mins

**Total Time:** 20 mins

## Ingredients

- 1 1/4 cup(s) broth, reduced-sodium chicken
- 3/4 cup(s) rice, brown, instant
- 1 1/2 cup(s) peas, frozen
- 3/4 cup(s) scallion(s) (green onions), sliced
- 1/4 cup(s) cheese, feta, crumbled
- 1/4 cup(s) mint, fresh, sliced
- pepper, black ground, to taste

## Preparation

1. Bring broth to a boil in a large saucepan over high heat. Add rice and bring to a simmer; cover, reduce heat to medium-low and cook for 4 minutes.
2. Stir in peas and return to a simmer over high heat. Cover, reduce heat to medium-low and continue to cook until the peas are hot and the rice has absorbed most of the liquid, about 6 minutes.
3. Remove from heat and stir in scallions, feta, mint and pepper. Cover and let stand until the liquid is absorbed, 3 to 5 minutes.

