

## Brown Rice with Peas and Carrots



- 4 cups water
- 2 green onions, sliced
- 2 vegetable bouillon cubes or 2 teaspoons concentrated vegetable base
- 1/4 cup bacon bits
- 1/4 cup grated Parmesan cheese
- 1 teaspoon dried garlic
- 1 teaspoon chili powder
- 1 teaspoon dried chives
- 1/8 teaspoon ground cumin
- 1 cup frozen peas and carrots
- 2 cups uncooked brown rice

**In a medium saucepan**, combine water, green onions, bouillon cubes, bacon bits, Parmesan cheese, garlic, chili powder, chives, and cumin. Bring to a boil. Add peas and carrots and return to a boil. Add brown rice. Reduce heat to low. Cover and cook for 45 minutes, or until rice is tender.