

# Mixed Grain Herb Pilaf

2 cups cooked mixed grains\*  
3 T fresh rosemary  
1/2 cup fresh sage  
1 cup fresh flat parsley  
1 garlic clove  
1/3 cup olive oil  
kosher salt and pepper, to taste  
lemon zest, to taste

Place the cooked grains into a medium sized bowl. Using a blender or food processor blend the rosemary, sage, parsley, olive oil, salt and pepper until smooth. Fold two to three tablespoons of the herb mixture into the grains. Finish with lemon zest. Taste and adjust for seasoning with salt and pepper.

*\*Choose any mixture of white rice, brown rice, couscous, bulgur, wheatberries, quinoa or other grains.*



ATLANTA BOTANICAL GARDEN