

WILD RICE STUFFING

INGREDIENTS

- 1 cup Wild Rice
- 2 cups Water or Broth
- 2 tbsp Oil
- 1 medium Onion, *chopped*
- 2 Carrots, *chopped*
- 3 stalks Celery, *chopped*
- 1 tsp Dried Sage
- 1 tsp Dried Thyme
- 1 tsp Salt, *plus more to taste*
- 1/2 tsp Pepper
- 1/3 cup Dried Cranberries, *chopped*
- 1/3 cup Pecans, *chopped*



WATCH RECIPE VIDEO HERE!

INSTRUCTIONS

1. Add dry rice to a fine mesh strainer and rinse well.
2. Add rinsed rice and water/broth to a saucepan and cook until tender and water is completely dissolved.
3. Heat oil in a large skillet. Add onion, carrots, and celery, and sauté on medium-low heat until tender - about 6 minutes.
4. Add spices and sauté another 5 minutes.
5. Add cooked rice to the veggie mixture, stir in cranberries and pecans until incorporated.
6. Add salt to taste, and serve warm.