

CRANBERRY PECAN WILD RICE PILAF

DEVELOPED IN PARTNERSHIP WITH USA RICE

Serves 6

Total Time 35 minutes + 40 minutes for the rice

Ingredients

- 1 cup California-grown wild rice, cooked
- 2 tablespoons olive oil
- 1 yellow onion, sliced
- 2 cloves garlic, chopped
- 1 sweet potato, peeled & diced small
- 1/2 cup dried cranberries
- 1/2 cup pecans
- 1 tablespoon Italian seasoning
- 1/4 teaspoon garam masala
- 1/2 teaspoon parsley
- salt & pepper to taste

Directions

1. In a large skillet over medium-high heat, add the olive oil. Add the onions, garlic, and sweet potato. Cook for about 15 minutes or until the sweet potatoes are tender.
2. Add in the dried cranberries and combine.
3. Add the wild rice to the sweet potato mixture along with the chopped pecans, Italian seasoning, and garam masala. Toss to combine and season with salt & pepper to taste.
4. Garnish with fresh parsley and serve warm!

