



Wild Rice and Walnut Pilaf

If there ever was a recipe that speaks of the sweetness of family gatherings this is it. Both sweet and savory this wild rice pilaf is liberally loaded with walnuts, dried cranberries and herbs making it a perfect offering for your holiday table

Ingredients

- ½ cup wild rice
- Salt
- Avocado Oil (or other)
- 1 clove garlic, pressed through garlic press
- 1 cup basmati rice
- ½ cup dried Farm fresh Nuts dried cranberries
- ½ cup chopped, toasted @farmfreshnuts walnuts
- ¼ teaspoon dried sage
- 1 tablespoons chopped parsley

Preparation:

-Into a small pot, add 1 cup of water, plus a pinch of salt; bring to the boil, then add in the wild rice, cover, and reduce heat to simmer until water is absorbed and rice is fork tender.

In a pot or deeper-bottom pan over medium-heat, and drizzle in some oil (about 2 tablespoons); add in the garlic, and stir next, stir in the basmati rice; add salt, then 1 ½ cups of water, bring to the boil, cover, and reduce heat cook for about 15-20 minutes, or until rice is fork tender.

Allow both rices to cool slightly; then, to a large bowl, add both, along with the dried cranberries, walnuts, dried sage, and parsley, and toss together to combine; check the seasoning (add a pinch more salt/pepper if needed), and serve.