

WILD RICE & RIPE OLIVE STUFFING

DEVELOPED IN PARTNERSHIP WITH USA RICE

Yields: 8 Servings

Prep time: 15 minutes

Cook time: 50 minutes

Ingredients

- 1 ½ cups California wild rice blend
- 3 tablespoons olive oil, divided
- 1 ½ cups, plus 2 tablespoons vegetable broth divided
- 2 large shallots, minced small
- 2 celery ribs, chopped
- 8 ounces baby portabella mushrooms, sliced
- 3 cloves garlic, minced
- 2 teaspoons chopped fresh thyme
- 2 teaspoons chopped fresh sage
- ½ cup toasted pecans, roughly chopped
- ½ cup whole, pitted California black olives, halved
- ½ cup whole, pitted California green olives, halved
- Kosher salt and black pepper to taste
- Zest and juice of 1 lemon

Directions

- First, cook the rice. You can cook it on the stove or an Instant Pot.
 - **To cook on the stove:** Add 1 ½ cups California wild rice blend, 2 ¼ cups vegetable broth (or water), and a pinch of salt to a medium saucepan and bring to a boil. Place a lid on top of the pan and turn the heat down to low. Simmer for 40–45 minutes or until rice is al dente. Remove the pan from the heat and let sit for 5 minutes with the lid on. Remove the lid and fluff the rice with a fork.
 - **To cook in the Instant Pot:** Add 1 ½ cups California wild rice blend, 1 ½ cups vegetable broth, 1 teaspoon olive oil, and a pinch of salt to the Instant Pot. Place the lid on the Instant Pot and turn until it locks, making sure to seal the vent. Set to manual high pressure and cook for 15 minutes. When the Instant Pot beeps, natural pressure release for 10 minutes and then carefully vent the remaining steam. Open the lid and fluff the rice with a fork.
- In a large skillet, heat the remaining olive oil over medium high heat. Add the shallots and celery and sauté for 3 to 5 minutes, or until tender. Add the sliced mushrooms, garlic, herbs and the remaining 2 tablespoons broth and cook until vegetables are softened. Add the cooked wild rice to the skillet and stir to combine. Remove from the heat.

- Add the olives, pecans, lemon zest and juice to the wild rice mixture then season liberally with salt and pepper to taste.

