

Wild Rice And Mushroom Dressing

Ingredients

- 1 tablespoon olive oil
- 4 cups mushrooms, sliced
- 1 small onion, chopped
- 1 clove garlic, minced
- 2 cups water
- 2 tablespoons dry white wine (optional)
- 1 package (6 ounces) Near East Long Grain & Wild Rice - Original
- 1 teaspoon dried sage
- 1/4 cup fresh parsley, chopped
- 1/4 cup walnuts, chopped

How to make it

1. In large skillet, heat oil over medium-high heat. Add mushrooms and onions; cook 5 to 8 minutes, stirring frequently, until mushrooms are tender. Stir in garlic, cook 1 minute.
2. Stir in water and wine; bring just to a boil. Stir in Near East rice, contents of spice sack and sage. Cover; reduce heat to low. Simmer 30 to 35 minutes or until most water is absorbed.
3. Remove from heat; stir in parsley and walnuts.



PREP
TIME
5 min



COOK
TIME
35 min



TOTAL
TIME
40 min



SERVING
-

Made with



Near East Long Grain & Wild Rice - Original