



## Wild Rice Quinoa Stuffing

Yield: 4 Servings

Prep time: 5 minutes

Cook time: 75 - 85 minutes

Total time: 90 minutes



## Ingredients

4 Tbsp. Olive Oil  
 5 ½ Cups Vegetable Broth  
 ½ Cup Dry White Wine  
 2 Cups Uncooked Wild Rice Blend  
 1 Cup Uncooked Quinoa  
 1 Red Onion Finely Chopped  
 2 Celery Stalks Small Diced  
 2 Granny Smith Apples Medium  
     Peeled & Medium Diced  
 2 Garlic Cloves Minced  
 2 Tbsp. Fresh Thyme Minced  
 ¼ cup Fresh Sage Minced  
 ½ Cup Fresh Parsley Minced  
 1 ½ Cups Dried Cranberries  
 1 Cup Pecans  
 Salt & Pepper to taste

## Instructions

1. In a Large pot add oil, onion, celery and cook until tender and translucent
2. Add apples, garlic, thyme and salt. Allow to cook but stir frequently for 2 minutes
3. Stir in white wine and cook for 1 minute, add chicken broth and bring to a boil
4. Once boiling stir in wild rice, cover and reduce heat to a low simmer. Cook 35 minutes or until rice is tender. While rice is cooking Preheat oven to 350F.
5. Once rice is tender remove lid and stir in quinoa. Cover with lid and continue to simmer about 15 minutes or until quinoa is done.
6. Remove from heat and fold in dried cranberries and pecans.
7. Spoon mixture into a greased large casserole dish.
8. Bake 25-35 minutes or until golden brown
9. Sprinkle chopped parsley over the top and serve.