

Mushroom Walnut Wild Rice

Ingredients

- 1/2 cup chopped walnuts
- 1 tbsp butter or margarine
- 2 cups sliced mushrooms
- 1 cup chopped celery
- 1/3 cup chopped yellow onion
- 1/4 tsp ground thyme
- 1/4 tsp rubbed sage
- 1 6 oz package Near East® Long Grain & Wild Rice Mix
- 1 crisp red apple, cored and chopped into 1/2-inch pieces

How to make it

1. Heat medium saucepan over medium heat. Add walnuts and shake pan frequently until nuts are fragrant, about 5 minutes. Remove from pan.
2. In same saucepan, melt butter over medium high heat. Add mushrooms, celery and onion; sauté 5 minutes.
3. Add 2 cups water, thyme and sage; bring to a boil over high heat.
4. Stir in rice and contents of Spice Sack. Return to a boil. Cover; reduce heat to low.
5. Simmer 25 to 30 minutes or until most of liquid is absorbed. Remove from heat; stir in toasted walnuts and apple.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
5 min	35 min	40 min	3

Made with



Near East® Long Grain & Wild Rice Mix