

12 Days of Christmas Recipes

Autumn Wild Rice for 2 ppl-Davita

1/2 TBSP Raisins
1/3c Wild Rice, cooked
1/2c Apples, chopped
1/4c Carrots, shredded
1/8c celery, diced
1/8c Green Bell Pepper,
diced

1/8 tsp, dried sage
1/8 tsp black pepper
1/3 c Reduced Sodium
chicken broth
1/4 c Brown rice, uncooked
1/8 c Fresh lemon Juice

Instructions:

- 1. Combine raisins and ¼ cup hot water let stand 5 minutes***
- 2. Drain and set aside***
- 3. Prepare wild rice according to package directions, set aside***
- 4. Chop apples, celery, and bell peppers***
- 5. Shred carrots***
- 6. Coat pan with cooking spray, place over medium high heat until hot***
- 7. Add apples, celery, green peppers and carrots, saute until crisp tender***
- 8. Remove from heat and set aside***
- 9. Combine chicken broth, sage and black pepper in large sauce pan and bring to a boil***
- 10. Stir in brown rice***

