



## Swap Stuffing For 'Rice Stuffing'

### Ingredients:

- 1 cup dried fruit mix (cranberries, raisins, mango, and papaya)
- 1/4 cup orange juice
- 1 tsp olive oil
- 1 cup slivered almonds
- 1/2 cup chicken broth
- 1 chopped onion
- 1/2 cup chopped celery
- 2 garlic cloves, minced
- 18 oz quick-cooking long grain and wild rice (3 6-oz. packets)
- 5 cups of water

### Directions:

First combine the fruit and juice together and then place either in the microwave or in a small pot on high heat until hot.

Heat olive oil in a pan until hot and then toss in the nuts, stirring slightly until they have taken on a crisp texture. Remove and set aside.

In another saucepan, heat chicken broth. Once hot, add in onion, celery, and garlic gloves until tender. Stir in wild rice along with five cups of water and bring to a boil. Once boiling, cover and cook over very low heat for about 25 minutes or until rice is finished and water is absorbed.