



# WILD RICE PILAF

*with Rosemary and Red Grapes*

## Directions

1. In a large saucepan, melt butter over medium heat. Add onion; season with salt and pepper, and cook, stirring occasionally, until tender, 3 to 5 minutes. Add rice and rosemary; cook, stirring, about 1 minute.
2. Add broth and 1 cup water; bring to a boil over high heat. Reduce to medium-low heat; cover, and cook until liquid is absorbed and rice is tender, 20 to 25 minutes.
3. Add grapes and parsley; season with salt and pepper, and stir to combine.

## Ingredients:

- 2 tablespoons butter
- 1 small onion, finely chopped
- Coarse salt and ground pepper
- 2 cups wild-rice blend (from two 6-ounce packages), seasoning packets discarded
- 1 teaspoon chopped fresh rosemary or 1/2 teaspoon dried and crushed
- 1 can (14.5 ounces) reduced-sodium chicken broth
- 1 1/2 cups red seedless grapes, halved
- 1/2 cup chopped fresh parsley

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Source: marthastewart.com

<http://www.marthastewart.com/337601/wild-rice-pilaf-with-rosemary-and-red-gr>