

# Dried Cranberry and Wild Pecan® Rice Dressing

*Courtesy of KONRIKO®*

*Makes 8 Servings*

## **Ingredients:**

- 1 (14 ½-ounce) can chicken broth
- 1 (7-ounce) box KONRIKO® Wild Pecan® aromatic rice
- ¼ cup (½ stick) butter margarine
- 4 ounces uncooked chicken livers, coarsely chopped (about ½ cup)
- 2 cups chopped onion
- 1 ½ cups chopped celery
- 1 tart apple, peeled and diced
- 1 tablespoon fresh thyme leaves, or ¼ teaspoon dried
- 1 teaspoon chopped fresh sage leaves, or ¼ teaspoon dried
- ½ teaspoon salt
- ¼ teaspoon ground red pepper
- ¾ cup coarsely broken toasted pecans
- ¾ cup sweetened dried cranberries
- ⅓ cup chopped parsley

- **Preparation:**

Bring chicken broth to a boil in a medium saucepan; add rice and return to a boil. Cover, reduce heat to a simmer, and cook 20 to 25 minutes or until rice is tender and broth is absorbed.

- Melt butter in a large skillet over medium heat. Add liver and cook 1 minute, stirring often. Add diced onion, celery apple, thyme, sage, salt, red pepper, cook 5 minutes or until vegetables are tender, stirring often. Stir in pecans, cranberries, parsley and warm rice and mix well.

## **Per Serving:**

- 292 calories
- 16g total fat (5g sat. fat)
- 53 mg cholesterol
- 450mg sodium
- 34g carbohydrates
- 4g fiber
- 6g protein