

Cranberry-Pecan Pilau

Courtesy of KONRIKO®

Serves 10-12

Ingredients:

- 1 cup coarsely chopped pecans
- 2 (7-oz.) packages wild pecan brown rice
- 1/4 cup butter
- 1 pound shallots, quartered lengthwise
- 2/3 cup sweetened dried cranberries
- 1/4 cup dry sherry
- 1 teaspoon orange zest
- 1/2 cup chopped fresh flat-leaf parsley



Preparation

- Heat pecans in small nonstick skillet over medium-low heat, stirring often, 5 to 7 minutes or until pecans are toasted and fragrant.
- Prepare rice according to package directions.
- Meanwhile, melt butter in a large skillet over medium-high heat; add shallots, and sauté 2 minutes.
- Reduce heat to medium-low, and sauté 10 minutes or until golden brown and tender.
- Add cranberries and next 2 ingredients, and sauté 3 minutes or until liquid is absorbed.
- Stir shallot mixture, toasted pecans, and parsley into hot cooked rice.