

VANDAL GOLDEN RICE PILAF	<i>We believe our dish embodies the “brave and bold” theme with the vandal gold color, the bold flavors and textures, as well as the brave suggestion to make rice a staple at your holiday table.</i>
FROM THE KITCHEN OF	<i>Anna Peterson and Heidi Holubetz</i>
TOTAL SERVINGS	<i>14</i>
SERVING SIZE	<i>1/2 Cup</i>
DIETARY CONSIDERATIONS	<i>Gluten-free</i>
WINE PAIRING SUGGESTION	<i>2016 Tempranillo, Monte De Oro Winery The 2016 Tempranillo is 100% Tempranillo. 48% of this wine was aged in new French and European Oak barrels with the remaining 52% aged in 3-4 year old neutral French Oak. After barrel aging for 32 months, this wine was bottled in August 2019 producing 450 cases.</i>

INGREDIENTS FOR: VANDAL GOLDEN RICE PILAF

3 Tablespoons	<i>Salted butter</i>
1 Cup	<i>Finely chopped onion</i>
1	<i>Orange, zested, juiced</i>
1 ½ Cups	<i>Basmati rice, rinsed</i>
1 teaspoon	<i>Turmeric powder</i>
1 teaspoon	<i>Salt</i>
3 Cups	<i>Chicken stock</i>
1 Cup	<i>Slivered almonds, lightly toasted</i>
1 ½ Cups	<i>Craisins</i>
¼ Cup	<i>Parsley, finely chopped</i>

DIRECTIONS

NOTE	<i>This makes a delicious side or stuffing for a roasted holiday bird. Prepare as directed and serve or use to stuff.</i>
STEP 1	<i>Melt butter in a saucepan over medium heat.</i>
STEP 2	<i>Add onions, 2 Tablespoons zest, and ¼ cup orange juice and cook until juice is reduced, and onions are softened and starting to caramelize.</i>

STEP 3	<i>Add rice, turmeric, salt, and chicken stock and stir to combine.</i>
STEP 4	<i>Cover and let simmer untouched for 12 minutes.</i>
STEP 5	<i>Open lid and sprinkle toasted almonds and raisins on top. Avoid stirring into rice until the final resting step is complete.</i>
STEP 6	<i>Remove from heat and let rest for 10 minutes with the lid on.</i>
STEP 7	<i>Sprinkle parsley, fluff, and serve or use to stuff the main dish.</i>

NUTRITIONAL DATA

CALORIES	<i>200 calories</i>
TOTAL FAT	<i>7 g</i>
CHOLESTEROL	<i>6.4 mg</i>
SODIUM	<i>385 mg</i>
TOTAL CARBOHYDRATE	<i>30 g</i>
PROTEIN	<i>3.6 g</i>