

Forest Fresh Pilaf



PREP TIME
10 minutes

COOK TIME
30 minutes

READY IN
40 minutes



SERVINGS
6-8

OCEAN FOREST INGREDIENTS

Reindeer Sausage
Goose Tongue Greens

Ingredients

1 C wild rice pilaf, such as Lundberg Wild Rice Blend

.25 oz Wild Winter Chanterelle, dehydrated
(product of Natural Artist Enterprize, Sitka, Alaska)

[1 reindeer sausage link](#)

[½ cup fresh Goose Tongue Greens](#)

½ shallot

2 garlic cloves

1 Tbsp olive oil

Steps

- Mix the dehydrated chanterelle into the rice pilaf and cook according to package directions.
- Dice reindeer sausage into small pieces.
- Coarsely chop greens.
- Dice shallot.
- Heat olive oil over medium heat in a small saucepan and saute garlic and shallot.
- Add sausage, greens, shallot and garlic to the cooked rice pilaf.

FOREST FRESH ALASKA

Notes

The reindeer sausage and chanterelle add an earthiness to this dreamy wild rice pilaf.
Forest fresh for sure!