



## Wild Rice, Fruit, and Pecan Stuffing

 Vegetarian  Gluten Free  Dairy Free

READY IN



45 min.

SERVINGS



10

CALORIES



243 kcal

SIDE DISH

### Ingredients

- 1 bay leaves
- 10 servings pepper black freshly ground
- 0.5 cup celery leaves coarsely chopped
- 1.5 cups celery stalks thinly sliced (from celery heart)
- 4 ounces cranberries fresh thinly sliced
- 3 ounces apricot dried coarsely chopped
- 0.5 cup cranberries dried
- 1 garlic clove thinly sliced

- 2.5 ounces golden raisins
- 1 teaspoon kosher salt plus more
- 1.5 tablespoons olive oil
- 1 cup onion finely chopped
- 3 ounces pecans
- 2 cups turkey broth
- 1.5 cups rice wild

## Equipment

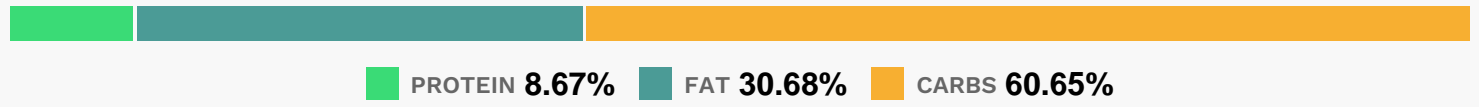
- sauce pan
- oven

## Directions

- Heat oil in a large saucepan over medium heat.
- Add chopped celery and onion; cook, stirring occasionally, until softened and almost translucent, about 8 minutes. Stir in garlic; cook, stirring often, until fragrant, about 2 minutes.
- Add wild rice; stir for 1 minute.
- Add broth, bay leaf, 1 teaspoon salt, and 1 1/2 cups water; increase heat and bring to a boil. Reduce heat to medium-low, cover, and simmer for 30 minutes. Uncover, stir, and continue cooking, uncovered, stirring occasionally, until liquid is absorbed and rice is tender, 20–40 minutes.
- Meanwhile, preheat oven to 325°F.
- Spread out pecans on a rimmed baking sheet. Toast until fragrant, 5–7 minutes.
- Let cool; coarsely chop. DO AHEAD: Can be made 1 day ahead. Store nuts airtight at room temperature.
- Let stuffing cool, then cover and chill. Rewarm over medium heat, adding water by tablespoonfuls if too dry, before continuing.
- Discard bay leaf. Stir in dried cranberries, apricots, and raisins.
- Let sit, covered, for 5 minutes.

- Season rice to taste with salt and pepper. Fold pecans, sliced cranberries, and sliced celery into mixture.
- Garnish with celery leaves.
- calories, 9 grams fat, 35 grams carbohydrate
- Bon Appétit

## Nutrition Facts



### Properties

Glycemic Index: 35.41, Glycemic Load: 14.79, Inflammation Score: -6, Nutrition Score: 10.234782546759%

### Flavonoids

Cyanidin: 6.21mg, Cyanidin: 6.21mg, Cyanidin: 6.21mg, Cyanidin: 6.21mg Delphinidin: 1.5mg, Delphinidin: 1.5mg, Delphinidin: 1.5mg, Delphinidin: 1.5mg Malvidin: 0.05mg, Malvidin: 0.05mg, Malvidin: 0.05mg, Malvidin: 0.05mg Pelargonidin: 0.04mg, Pelargonidin: 0.04mg, Pelargonidin: 0.04mg, Pelargonidin: 0.04mg Peonidin: 5.57mg, Peonidin: 5.57mg, Peonidin: 5.57mg Catechin: 0.66mg, Catechin: 0.66mg, Catechin: 0.66mg, Catechin: 0.66mg Epigallocatechin: 0.56mg, Epigallocatechin: 0.56mg, Epigallocatechin: 0.56mg, Epigallocatechin: 0.56mg Epicatechin: 0.57mg, Epicatechin: 0.57mg, Epicatechin: 0.57mg, Epicatechin: 0.57mg Epigallocatechin 3-gallate: 0.31mg, Epigallocatechin 3-gallate: 0.31mg, Epigallocatechin 3-gallate: 0.31mg, Epigallocatechin 3-gallate: 0.31mg Apigenin: 0.77mg, Apigenin: 0.77mg, Apigenin: 0.77mg, Apigenin: 0.77mg Luteolin: 0.29mg, Luteolin: 0.29mg, Luteolin: 0.29mg, Luteolin: 0.29mg Isorhamnetin: 0.8mg, Isorhamnetin: 0.8mg, Isorhamnetin: 0.8mg, Isorhamnetin: 0.8mg Kaempferol: 0.37mg, Kaempferol: 0.37mg, Kaempferol: 0.37mg, Kaempferol: 0.37mg Myricetin: 0.91mg, Myricetin: 0.91mg, Myricetin: 0.91mg, Myricetin: 0.91mg Quercetin: 5.48mg, Quercetin: 5.48mg, Quercetin: 5.48mg, Quercetin: 5.48mg

### Nutrients (% of daily need)

Calories: 242.52kcal (12.13%), Fat: 8.81g (13.55%), Saturated Fat: 0.9g (5.61%), Carbohydrates: 39.17g (13.06%), Net Carbohydrates: 34.49g (12.54%), Sugar: 15.8g (17.56%), Cholesterol: 0.94mg (0.31%), Sodium: 433.17mg (18.83%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 5.6g (11.2%), Manganese: 0.89mg (44.48%), Fiber: 4.68g (18.7%), Magnesium: 64.2mg (16.05%), Copper: 0.32mg (15.9%), Phosphorus: 157.02mg (15.7%), Zinc: 1.99mg (13.26%), Potassium: 405.54mg (11.59%), Vitamin B3: 2.27mg (11.36%), Vitamin K: 11.69µg (11.14%), Vitamin B6: 0.2mg (9.94%), Folate: 38.64µg (9.66%), Vitamin E: 1.37mg (9.12%), Vitamin A: 446.23IU (8.92%), Vitamin B2: 0.15mg (8.57%), Vitamin B1: 0.11mg (7.42%), Iron: 1.24mg (6.9%), Vitamin B5: 0.52mg (5.25%), Vitamin C: 4.12mg (5%), Calcium: 38.47mg (3.85%), Selenium: 1.7µg (2.43%)