



## Wild Rice with Cranberries

- 6 cups water
- 2 cups wild rice
- 1 tsp. salt
- 1/2 cup dried cranberries
- 2 Tbsp. walnut or olive oil
- 1 cup green onions, chopped
- 1 tsp. lemon rind, grated
- 1/2 cup Almond Accents® Original Oven Roasted sliced almonds

In large saucepan, bring water to boil. Add wild rice and salt. Cover, reduce heat and simmer 50 minutes, or until all water is absorbed. Drain. Spoon into large bowl and add cranberries. In large non-stick sauté pan, heat 1 1/2 Tbsp. oil. Add onions, cooking until soft. Stir in remaining oil, lemon rind and rice-cranberry mixture. Just before serving, sprinkle with Almond Accents® Original Oven Roasted sliced almonds.

Makes 6 servings



Preparation Time : 20  
minutes

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