

Wild Rice and Corn Sauté (sides)

Prep: 15 mins. Cook: 30 mins. Serves: 8

Ingredients

- 2 T olive oil
- 1 medium onion, diced
- 6 garlic cloves, minced
- 2 c. mushrooms, cleaned and sliced
- 2 c. cremini mushrooms, cleaned and sliced
- ½ c. dried cranberries
- ½ c. corn (fresh or frozen)
- 2 c. cooked wild rice
- Salt/pepper to taste
- 4 T. scallions, finely sliced (about 3)



Instructions

1. Cook rice according to package instructions
2. While rice is cooking, heat olive oil in a large skillet.
3. Add in onions and sauté until tender. Then add in garlic and sauté for about 2 minutes.
4. Add in mushrooms, dried cranberries and corn, cook on medium heat until completely hot.
5. Season mixture with salt and pepper, then taste to adjust seasonings.
6. Remove from the heat and garnish with sliced scallions and serve immediately.