

Duck and Wild Rice Casserole

with Mambo Tea

2 C Duck breast (cubed)
2 C Cooked wild rice
1 C Mushrooms (sliced)
1 C Carrots (sliced)
1 C Onion (chopped)
2 cloves Garlic (minced)
1/4 C Butter

1/4 C Flour
2 C Chicken broth
1 C Heavy cream
1 † Thyme
Salt and pepper to taste
1/2 C Mambo Tea (brewed and cooled)

PREHEAT your oven to 350°F and grease a 9x13-inch baking dish.

SAUTÉ duck breast in butter until lightly browned.

ADD mushrooms, carrots, onion, and garlic, cooking until tender.

STIR IN flour and cook for 1-2 minutes.

GRADUALLY ADD chicken broth, heavy cream, and brewed Mambo Tea, stirring constantly until thickened.

COMBINE cooked wild rice, sautéed vegetables, thyme, salt, and pepper in a large bowl.

POUR the sauce over the rice mixture and stir to combine.

TRANSFER the mixture to the prepared baking dish.

BAKE for 30-35 minutes or until bubbly and golden brown.