

Oregon Wild Mushroom Pilaf

TOTAL COOKING TIME: 45 minutes

1 1/2 C wild rice blend	1/2 C hazelnuts, toasted and chopped
3 C vegetable broth	1/4 C dried cranberries
1 T Chaga Chai tea leaves (for steeping)	1/4 C fresh parsley, chopped
2 T olive oil	1 T fresh thyme, chopped
1 med onion, finely chopped	1 T fresh sage, chopped
2 cloves garlic, minced	1 t salt
2 C mixed wild mushrooms (such as chanterelles, morels, and porcini), cleaned and sliced	1/2 t black pepper
1 T Chaga Chai tea leaves, ground	1/4 t ground nutmeg
	1/4 t ground allspice

PLACE THE CHAGA CHAI tea leaves in a disposable tea bag or tea ball and steep them in the vegetable broth for 5 minutes. Remove the tea bag or tea ball, then bring the broth to a boil.

COOK THE WILD RICE BLEND in the Chaga Chai-infused vegetable broth according to package instructions. Set it aside.

HEAT THE OLIVE OIL in a lg skillet over med heat. Add the onion and garlic, and sauté until softened and fragrant.

ADD THE WILD MUSHROOMS and ground Chaga Chai tea leaves to the skillet and cook until the mushrooms release their moisture and become tender.

STIR IN THE COOKED WILD RICE, toasted hazelnuts, dried cranberries, fresh parsley, thyme, sage, salt, pepper, nutmeg, and allspice. Mix well to combine all the flavors.

COOK FOR AN ADDITIONAL 5 MINUTES, stirring occasionally, until everything is heated through and well combined.

NOTE: If wild mushrooms are not available, you can substitute with Cremini, Portobello, Shiitake, or any other mushrooms you have on hand. Fresh mushrooms are ideal, but you can also use dried mushrooms. Simply rehydrate them and incorporate the rehydrated mushroom liquid into the vegetable broth for cooking the rice.