TOCABE'S WILD RICE SIDE

INGREDIENTS

Supplies:
- Small sauté pan
- Measuring cups
- Measuring spoons
- Small mixing or eating spoon
- Cutting board
- Knife

Ingredients:
- 1/4 teaspoon salt and pepper
- Pinch of smoked paprika
- 2 ounces bison stock (substitute with veggie, beef, or stock of your choosing)
- 1/2 tablespoon olive oil (substitute with oil of your choice ex. sunflower, canola, etc.)
- 1/4 cup red onion, diced (feel free to reduce amount if desired)
- 1/4 cup Poblano pepper, diced
- 1/4 cup fire roasted corn, fresh, canned, or frozen
- 1/3 cup wild rice, cooked
- Pinch of dried cranberries
- 3 scallions, sliced into small circles

DIRECTIONS

Step 1:
- Gather all ingredients
- In a small bowl create slurry
- Add salt and pepper, smoked paprika, and bison stock and mix until blended or dissolved

Step 2:
- Pre-heat sauté pan over medium-high heat with olive oil
- When oil is hot add red onion, poblano pepper, salt, and pepper and sauté until poblanos are soft but still crisp

Step 3:
- Add corn and cook for 1 minute

Step 4:
- Stir in slurry and de-glaze sauté pan by scraping with wooden spoon

Finish:
- Add rice and let mixture cook until slurry is re-absorbed
- Add dried cranberries and top with scallions