

Greek Holiday Rice Stuffing

Yield: 4 min
Total Time: 55 min

Recipe from: <https://www.recipeschoose.com/recipes/brown-rice-stuffing-recipe-thanksgiving>

Ingredients:

- 2 cups brown rice medley
- 3 1/2 cups broth veggie, to cook rice, can also use water but won't be as flavorful
- 1 sweet onion medium, finely chopped
- 3 garlic cloves finely chopped
- 4 tablespoons chopped celery finely
- 4 tablespoons chopped parsley finely
- 6 tablespoons currants seedless
- 1 cup white cooking wine make sure it is vegan to make this dish fully vegan or veggie broth to soak currants
- 1 cup pine nuts
- 4 tablespoons slivered almonds
- 1/2 cup broth veggie, for sautéing, may need more if it gets too dry
- Himalayan pink salt
- ground black pepper

Nutrition:

1. Calories: 720 calories
2. Carbohydrate: 92 grams
3. Fat: 30 grams
4. Fiber: 7 grams
5. Protein: 21 grams
6. SaturatedFat: 3 grams
7. Sodium: 1170 milligrams
8. Sugar: 8 grams

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