

Vegan Wild Rice Stuffing

Yield: 4 min
Total Time: 75 min

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

Ingredients:

- 2 tablespoons extra virgin olive oil
- 1 cup diced celery
- 1 cup white onion or diced sweet
- 1 cup wild rice blend rinsed
- 2 cups vegetable broth
- 2 sprigs fresh thyme
- 1 teaspoon chopped fresh sage
- 1/2 cup dried cranberries
- 1/2 teaspoon salt or to taste

Nutrition:

1. Calories: 100 calories
2. Carbohydrate: 10 grams
3. Fat: 7 grams
4. Fiber: 2 grams
5. Protein: 1 grams
6. SaturatedFat: 1 grams
7. Sodium: 790 milligrams
8. Sugar: 7 grams

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