

Central Park Wild Rice Stovetop Stuffing

An easy and delectable Thanksgiving classic!
Secret Ingredient: **Tavern on the Green Garlic with Rosemary Oil**

Ingredients

Time / Servings

You will need:

- 1 package Wild Rice, prepared according to package directions
- 2 T chopped shallots
- 1 T chopped green pepper
- 1 garlic clove, mashed
- ¼ cup chopped celery
- 1 cup fresh mushrooms, sliced
- ¼ cup **Tavern on the Green Garlic with Rosemary Oil**
- ¼ cup nuts of your choice
- ¼ cup ripe olives, sliced

Total: 45 min. plus marinating time

Active: 15 Minutes

Makes: 4 Servings

Easy - Medium

Directions

Easy preparation

- Sauté the shallots, green pepper, garlic, celery and mushrooms in **Tavern on the Green Garlic with Rosemary Oil**. In a large bowl, add the prepared rice and the remainder of the ingredients and mix well.
- Add salt only after tasting to make sure you don't overdo it.
- Keep warm and serve with turkey.