



Wild Rice with Celery, Cranberries and Pine Nuts

Ingredients

- 1/4 cup + 2 tablespoons [Fustini's Robust SELECT olive oil](#)
- 2 tablespoons [Fustini's Champagne vinegar](#)
- 2 teaspoons [Fustini's Sesame Oil](#)
- 4 stalks of celery, diced
- 6 green onions, sliced 1/4-inch thick on diagonal
- 3/4 cup dried cranberries or cherries
- 1 cup long-grain rice
- 1 cup wild rice
- 4-5 cups vegetable broth, or more as needed
- 2 cups frozen peas
- 1 cup pine nuts, toasted
- salt and pepper to taste

Directions

Step 1.

Whisk together 1/4 cup olive oil, vinegar, Sesame oil and sugar. Set aside. In a large skillet over medium heat, sauté celery and green onion in 2 tablespoons olive oil for 3 minutes. Add dried cranberries and cook 1-2 minutes longer. Remove from heat and set aside.

Step 2.

Prepare long-grain and wild rice separately, according to package directions, using 2 cups broth or more for each rice. When the kinds of rice are done, combine them in the skillet with the sautéed vegetables, add oil-vinegar mixture, peas and pine nuts and fold together gently to combine. Heat through and season to taste with salt and pepper. Serve immediately.