

Ethiopian Wild Rice Pilaf — FOK

Swick

Serves 4 | Active Time: 10 minutes | Total Time: 20 minutes

Step 1: Making the Pilaf

- 2 med leeks (white and light green parts), diced and rinsed
 - 2 cloves garlic, minced
 - ¾ tsp Berbere Spice Blend, or to taste
 - 4 cups cooked wild rice blend
 - 2 cups cooked adzuki beans, or one 15-ounce can, drained and rinsed
 - zest of 1 orange
 - sea salt and freshly ground black pepper to taste
 - 4 green onions (white and green parts), thinly sliced
- In sauté pan on medium to high heat, add the leeks to the pan, moving around the pan allowing the sugars to be released until the onions are slightly golden and translucent, about 3-4 minutes. Add 1/4 cup water or vegetable stock to deglaze and pick up those sugars to caramelize onions.
- Add the garlic and cook for 2 minutes. Add the berbere spice and cook for 30 seconds. Stir in the wild rice, beans, and orange zest and season with salt and pepper.
- Garnish with the sliced green onions.