



Total Time: **50 minutes**

Prep Time: **10 minutes**

ingredients (Servings: Serves 15)

- 1 Tablespoon vegetable oil
- 1/2 cup chopped carrot
- 1/2 cup chopped onion
- 1/2 cup chopped celery
- 2 cups brown rice (uncooked)
- 4 cups chicken stock
- 1 teaspoon dried poultry seasoning
- 1/2 cup dried cranberries
- One 4 oz. can sliced water chestnuts
- 1 teaspoon salt

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directions

step 1: Heat oil in pot over high heat until hot. Add the carrot, onion and celery and cook, stirring occasionally, until onion is transparent.

step 2: Add the rice (uncooked) and sauté for one minute, stirring constantly. Add the remaining ingredients and bring to a boil.

step 3: Cover pot with lid and reduce heat. Simmer rice for 35 minutes. Remove from heat and let sit for five minutes.

step 4: Fluff rice with a fork and serve.

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