



TAIT FARM FOODS

SHIITAKI & WILD RICE WITH SPICY TERIYAKI DRESSING

2 C. raw brown or white rice
½ C. raw wild rice
2 C. cooked garbanzo beans
1 bunch scallions, sliced
4 oz. shiitake mushrooms
1 C. pecans, lightly toasted

Dressing:

½ C. Tait Farm Raspberry Teriyaki
¼ tsp. cayenne pepper
¾ C. canola oil
½ tsp. toasted sesame oil
½ tsp. curry powder
¼ tsp. salt

- ~ Cook rice according to directions.
- ~ Remove stems and thinly slice mushrooms and lightly sauté with scallions in a little oil.
- ~ Combine with cooked rice, garbanzo beans and pecans.
- ~ Whisk together dressing ingredients and pour over salad.
- ~ Combine well and serve at room temperature.