

# Santa Fe Wild Rice Soup – Gibbs-California Wild Rice

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- **Yield:** 4 Servings

Ready to add a little spice to your lunch? Try California wild rice in this spicy combination. It's perfect for any lunch in the sunroom!

Recipe courtesy of: California Wild Rice Advisory Board

## Ingredients

- 1/3 cup [onion](#) *diced*
- 1/3 cup [carrots](#) *diced*
- 2 cups [frozen or fresh corn kernels](#)
- 3 cans (14 oz) [chicken broth](#) *divided*
- 2 cups [California Wild Rice](#) *cooked*
- 1 can (4 oz) [chopped green chilies](#)
- 1 tsp [chili powder](#)
- 1 tsp [ground cumin](#)
- 1/2 tsp [dried oregano](#) *crumbled*
- 1/8 tsp [cayenne pepper](#) *(or to taste)*
- 1 tbsp [cilantro leaves](#) *coarsely chopped*
- **Fresh tomato salsa:**
- 2 [medium tomatoes](#) *seeded and diced*
- 1/3 cup [chopped green onion](#)
- 1/4 cup [chopped cilantro leaves](#)
- 1 tsp [lime juice or red wine vinegar](#)
- [salt](#) *to taste*

## Instructions

1. In large saucepan over medium heat, combine onion, carrots, corn and 1 can broth and bring to a boil.
2. Reduce heat and simmer 10-15 minutes, until onion is tender.
3. Stir in remaining broth, California wild rice, green chilies, chili powder, cumin, oregano and cayenne.
4. Simmer, uncovered, about 5 minutes until heated through.
5. Sprinkle with cilantro. Ladle into bowls. Top each bowl with heaping tablespoon of Fresh Tomato Salsa.