

Wild Rice Athena – Gibbs-California Wild Rice

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- **Yield:** 4-6 Servings

This mouthwatering Mediterranean-inspired recipe makes a delectable side dish or light, meatless main dish.

Recipe courtesy of: California Wild Rice Advisory Board

Ingredients

- 3 1/2 cups [reduced-sodium chicken broth](#)
- 3/4 cups [California Wild Rice](#)
- 3/4 cups [jasmine or other long-grain white rice](#)
- 2 tsp [olive oil](#)
- 1 [medium onion](#) *chopped*
- 2 cloves [garlic](#) *minced or pressed*
- 1 jar (6.5 oz) [marinated artichoke hearts](#)
- 1 tbs [minced fresh oregano](#) *or 1/2 tsp dried oregano*
- 2 tsp [finely grated lemon peel](#)
- 1 cup [crumbled feta cheese](#)
- 1/2 cup [green onions](#) *thinly sliced*

Instructions

1. In a 4- to 5-quart saucepan, bring broth to a boil over high heat.
2. Add wild rice; reduce heat to low, cover tightly and simmer until grains begin to open and feel tender to bite, about 45 minutes.
3. Stir in white rice. Cover tightly, and simmer until white and wild rice are tender to bite and liquid is absorbed, 20 to 25 more minutes.
4. Drain artichoke hearts, reserving marinade.
5. Chop artichoke hearts and add to onion and garlic along with the oregano and lemon peel. Stir often over medium heat until heated through.
6. When rice is done, remove from heat and gently stir in onion-artichoke mixture, 1/4 cup reserved marinade, feta cheese and green onions.
7. Serve immediately.