

Wild Rice Azteca – Gibbs-California Wild Rice

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Yield: 6-8 Servings

Wild rice adds chewy texture, nutty flavor and striking color to traditional Mexican rice. Turn up the heat by adding more chipotle chilies if desired.

Recipe courtesy of: California Wild Rice Advisory Board

Nutrition per serving (excluding optional ingredients): 193 calories; 5.4 g protein; 34 g carbohydrates; 2.2 g fiber; 4.4 g fat; 0 mg cholesterol; 318 mg sodium

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 tbsp [olive oil](#)

1 [medium onion](#) *chopped*

2 cloves [garlic](#) *minced or pressed*

1 14.5 oz can [diced tomatoes](#) *drained*

1 jar [chipotle chili](#) *minced*

1 tsp [ground cumin](#)

1/3 cups [minced fresh cilantro](#)

1 cup [green onions](#) *thinly sliced*

[avocado and sour cream](#) *(optional)*

Instructions

In a 4- to 5-quart saucepan, bring broth to a boil over high heat. Add wild rice; reduce heat to low, cover tightly and simmer until grains begin to open and feel tender to bite, about 45 minutes.

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.

While wild and white rice cook, heat olive oil in a 10- to 12-inch skillet over medium-high heat. Add onion, garlic, diced tomatoes, chipotle and cumin to oil.

Reduce heat to medium and stir until heated through, about 5 minutes. When rice is done, remove from heat and gently stir in onion-tomato mixture and minced cilantro until blended. Garnish each serving with a dollop of sour cream and avocado slices (optional).

*A second chipotle chili can be added to increase spiciness.

Cuisine: [Mexican](#)

Course: [Side Dish](#)