



Creole Wild Rice Hot Dish

By Tomorrow Tanksley

The GREAT
MINNESOTA
Recipe

INGREDIENTS

3 Cans of Wild Rice
Bell Peppers : 1 Red, 1 Green, 1 Yellow
1 stalk of celery
1 Yellow Onion
3 Cloves of Garlic
1 lb of Ground Chicken
1 lb of Smoked Sausage – chicken andouille
1 lb of Fresh Morel mushrooms
1 box of panko breadcrumbs
1 bushel of fresh kale
Cajun seasoning
Kosher salt
Black pepper
Onion powder
Dried Thyme
Fresh Thyme
Granulated Garlic
Dried Oregano
Poultry Magic seasoning
Vegetable Magic seasoning
Dried Parsley
Fresh Parsley
1 Cup Flour
Vegetable Oil
½ Gallon Heavy Cream
1 box chicken broth / stock
1 can green chilies
Cornstarch
Butter

DIRECTIONS

1. Cook bacon and save fat. Brown the rest of the meat – season well
2. Sauté the vegetables (bell pepper, onion, celery, chiles, garlic) – season well
3. Sauté and season the mushrooms
4. Make a roux with flour and butter
5. Turn roux into gravy with chicken broth, cornstarch, bacon fat, and heavy cream.
6. Add mushrooms to gravy
7. Build hotdish by layering rice, meat, vegetables, gravy
8. Bake in the oven for 25-30 minutes at 350 degrees
9. Separately bake breadcrumbs mixed with fresh chopped parsley and seasoned with spices until lightly toasted.
10. Place kale on a baking sheet and add salt, pepper, and oil. Crisp in the oven.
11. Take hotdish out, top with breadcrumbs and crispy Kale

**Note: Season well is using equal parts of each seasoning to taste*