



Wild Rice and Goat Cheese Dressing

NIBBLEDISH CONTRIBUTOR

Ingredients

- 2 cups wild rice
- 6 cups water
- 3/4 pound Spanish-style chorizo, diced, see Cook's note*
- 5 tablespoons unsalted butter, plus extra for greasing the dish
- 1 cup Spanish onion, diced
- 1/2 cup diced carrots
- 1/2 cup diced celery
- 3 cloves garlic, finely chopped
- 2 tablespoons fresh thyme, chopped
- 1 (day-old) loaf country-style bread, cubed
- 2 to 4 cups homemade chicken stock
- 12 ounces goat cheese
- 1/2 cup fresh flat-leaf parsley, chopped
- Freshly ground black pepper
- Kosher salt

Instructions

1. Preheat the oven to 375 degrees F.
2. Combine the rice, water and 1 tablespoon of salt in a large saucepan, bring to a boil over high heat and cook until the grains open all the way, about 1 hour, 15 minutes to 1 hour, 30 minutes. The rice should be very cooked (not even the slightest chewy). Drain well, place in a large bowl and set aside.
3. Heat the butter in a large high-sided saute pan over medium-high heat. Add the chorizo, onions, carrots and celery and cook until soft.

4. Add the garlic and thyme and cook for 1 minute.

5. Add the onion mixture, bread, goat cheese, parsley and 2 cups of the chicken stock to the rice. Mix to combine. The mixture should be quite wet; add more stock, if needed. Season with salt and pepper to taste.

6. Transfer the mixture to a large buttered baking dish and bake, uncovered, until heated through and golden brown, about 30 minutes. Remove from the oven and let rest 10 minutes before serving.

*Cook's note: We recommend to order from D'Artagnan because it's not raw or totally cured and cooked. It's kind of in between.

Yields 6 to 8 servings