



In your box

- 2 Garlic Cloves
- 2 Green Onions
- ¾ cup Seasoned Wild Rice Blend
- 3 Russet Potatoes
- 8 oz. Carrot
- 12 oz. Brussels Sprouts
- 1 oz. Roasted Pistachios
- 1 oz. Dried Cranberries
- 4 fl. oz. Light Cream
- 2 oz. Sour Cream
- 2 oz. Shredded Cheddar Cheese
- ¼ cup Pretzel Breading

CONTAINS milk, wheat, soy, tree nuts (pistachios)



Holiday Special (Makes 6 Servings)

Sides: Cheesy Potato Casserole and Cranberry-Brussels Wild Rice

NUTRITION per serving—Calories: 409, Carbohydrates: 62g, Fat: 13g, Protein: 11g, Sodium: 776mg. Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time
40-50 min.

Cook Within
7 days

Difficulty Level ● ○ ○
Easy

Spice Level ○ ○ ○ ○
Not Spicy

🕒 You will need

Olive Oil, Salt, Pepper, Cooking Spray

Baking Sheet, Medium Oven-Safe Casserole Dish, 2 Medium Pots, Colander, Large Non-Stick Pan

👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- Preheat oven to **425 degrees**
- Thoroughly rinse produce and pat dry
- Prepare a baking sheet with foil
- Prepare a casserole dish with cooking spray
- Ingredient(s) used more than once: **garlic, green onions**



1

Start the Rice and Potatoes

- Bring a medium pot with 1½ cup **water** and **rice** to a boil. Lower to a simmer, cover, and cook until tender, 18-20 minutes.
- Remove from burner, fluff with a fork, and set aside.
- While rice simmers, peel and cut **potatoes** into 1" dice. Bring another medium pot with potatoes and **lightly salted water** to a boil. Lower to simmer and cook until tender, 15-18 minutes.
- Drain potatoes in a colander. Reserve pot; no need to wipe clean.
- While potatoes and rice cook, prepare remaining ingredients.



2

Prepare the Ingredients

- Peel, trim, and cut **carrot** into thin slices on an angle.
- Trim stems off **Brussels sprouts** and quarter.
- Mince **garlic**.
- Coarsely chop **pistachios**.
- Trim and thinly slice **green onions** on an angle, keeping white and green portions separate.



3

Cook the Vegetables

- Place a large non-stick pan over medium-high heat. Add 2 tsp. **olive oil**, **Brussels sprouts**, **carrot**, half the **garlic** (reserve remaining for potatoes), and a pinch of **salt** and **pepper** to hot pan. Stir occasionally until well-browned, 4-6 minutes.
- Add **cranberries**, **white portions of green onions**, and ¼ cup **water** and bring to a simmer. Cover and cook until Brussels are tender and water is mostly evaporated, 3-4 minutes.
- *Use foil or pie tin if you don't have a cover that fits.*
- Remove from burner and set aside.



4

Make the Mashed Potatoes

- Return pot used to cook potatoes to medium heat. Add ½ tsp. **olive oil**, **green portions of green onions** (reserve a pinch for garnish), and remaining **garlic** to hot pot and cook until fragrant, 30-60 seconds.
- Remove from burner, return **potatoes** to pot, and add **cream**, **sour cream**, half the **cheddar**, ½ tsp. **salt**, and a pinch of **pepper**. Mash until smooth, then transfer to prepared casserole dish and top with remaining cheddar.
- Place casserole dish on prepared baking sheet to catch any drips. Bake until cheese is melted, 5-7 minutes.
- While potatoes bake, finish rice.



5

Finish the Dish

- Stir in **rice** and half the **pistachios** into vegetables in pan.
- Plate dish as pictured on front of card, garnishing rice with remaining pistachios and **potatoes** with **pretzel breading** and reserved **green portions of green onions**. Bon appétit!