

SAVORY WILD RICE PILAF with MUSHROOMS & THYME

Pilaf de Riz Sauvage aux Champignons et au Thym

Prep Time: 15 minutes

Cook Time: 40-45 minutes

Yield: 6 servings

Source: The Gilded Table – September Edition



Recipe Description

Earthy, aromatic, and deeply satisfying — this wild rice pilaf is cooked with fragrant thyme, golden mushrooms, and a splash of sherry for richness.

Ingredients

- 1½ cups wild rice blend, rinsed
- 4 cups chicken or vegetable broth
- 2 tbsp unsalted butter
- 1 tbsp olive oil
- 1 medium onion, finely diced
- 2 cloves garlic, minced
- 12 oz mixed mushrooms (cremini, shiitake, or oyster), sliced
- 2 tsp fresh thyme leaves (or ½ tsp dried)
- ¼ cup dry sherry or white wine
- Salt & pepper, to taste
- ¼ cup fresh parsley, chopped (for garnish)



Inveniam viam aut faciam.

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Directions

1. In a medium saucepan, bring the broth to a boil. Add the wild rice blend, reduce heat to low, cover, and simmer for 45–50 minutes, or until tender and most of the liquid is absorbed. Drain any excess liquid if needed.
2. While the rice cooks, heat butter and olive oil in a large skillet over medium heat. Sauté onion until softened, about 4 minutes.
3. Add garlic and mushrooms; cook until mushrooms release their juices and begin to brown, about 6–8 minutes.
4. Stir in thyme and sherry (or wine), scraping up any browned bits from the pan. Cook for 1–2 minutes until the liquid is mostly reduced.
5. Fold the mushroom mixture into the cooked rice. Season generously with salt and pepper.
6. Garnish with fresh parsley before serving.



Notes:

- Can be prepared a day ahead; reheat gently with a splash of broth.
- For a richer flavor, use half broth and half apple cider when cooking the rice. 🍁

