

# Black Rice with Cranberries, Carrots, and Ginger

simple  
healthy  
delicious

## Ingredients

- 3 tablespoons olive oil
- 2 tablespoons finely minced ginger
- 1 cup diced fresh oyster or shiitake mushroom caps
- 3 medium carrots, cut into ¼-inch dice
- Salt and pepper, to taste
- 3 cups cooked Nature's Earthly Choice™ Black Rice
- 1 cup fresh orange juice
- 1 cup dried cranberries

## Directions

1. Preheat the oven to 325 degrees. In a large skillet, heat oil over medium heat, swirling pan to coat. Add ginger; cook until fragrant, about 30 seconds.
2. Add mushrooms and sauté for 1 minute.
3. Add the carrots, onion, celery; season with salt and pepper. Stir-fry until vegetables are tender, about 5 minutes. Stir in the rice, orange juice, and cranberries. Toss to mix well.
4. Pour the rice mixture into a 9-by-13-inch baking dish. Cover loosely with foil; bake until heated through liquid has evaporated, about 30 minutes.

