

CopyCat Red Lobster Wild Rice Pilaf

Ingredients

2½ cups water
1 tbsp butter , or margarine
2 tsp carrots, finely diced
1½ tsp red peppers, finely diced
1½ tsp Old Bay Seasoning, (With Lemon and Herb)
1¼ tsp Old Bay Seasoning, (Original)
¼ tsp dried basil
¼ tsp dried dill
¼ tsp dried tarragon
¼ tsp Accent seasoning
1 tsp sugar
1 bay leaf, small
2 cups quick-cooking wild rice
salt and ground black pepper, to season
For Garnish:
cilantro, chopped

Directions

Add all the ingredients except the wild rice into a medium saucepan with a tight-fitting lid.

Bring broth mixture to boiling.

Add the wild rice.

Allow to boil for 1 minute.

Stir and cover. Reduce heat to low and steam rice for 15 to 20 minutes.

Keep rice covered. Remove from heat.

Allow to stand for 10 minutes, covered.

Uncover the rice, remove bay leaf, and fluff rice with a fork.

Garnish with cilantro and serve warm.