



## Wild Rice with Leeks and Butternut Squash

Makes 8–10 servings

### Ingredients

- 1 ½ cups wild rice
- 2 tsp. kosher salt
- 3 cups chicken broth + 3 cups water
- 3 cups peeled butternut squash in ½ -inch cubes
- 3 Tbs. olive oil
- 6 Tbs. butter (reserve 2 Tbs.)
- 1 ½ cups finely chopped leeks (white part only)
- 1 Tbs. chopped Italian parsley

### Directions

1. Rinse rice in strainer under cold water; drain. Bring chicken broth and water + salt to a boil in a large saucepan. Add rice; bring to boil. Reduce heat; simmer uncovered until rice grains begin to split and are tender but still slightly chewy, about 45 minutes. Drain. Spread on a rimmed baking sheet to cool. Transfer to a bowl (this can be done a day ahead). Cover and chill.
2. Preheat oven to 350°F. Line a rimmed baking sheet with parchment paper. Toss squash cubes and 3 Tbs. olive oil in a medium bowl. Spread squash in a single layer on prepared sheet; sprinkle with salt and pepper. Roast just until tender but firm enough to hold shape, stirring occasionally, about 20 minutes. Transfer squash to bowl. Cool (this can also be done a day ahead).
3. Melt 4 Tbs. butter in a large skillet over medium heat. Add leeks and ¾ cup water; simmer until leeks are tender, about 7 minutes. Add rice and butternut squash; simmer until heated through and liquid is absorbed, about 4 minutes. Stir in 2 Tbs. butter and chopped parsley. Season to taste with salt and pepper.

Culinary Craftwork Offers Professionally Taught In-Home Cooking Classes, Cooking Class Parties & Catered Dinner Parties.

Alyssa Salwen | Web [www.CulinaryCraftwork.com](http://www.CulinaryCraftwork.com) | Email [Alyssa@CulinaryCraftwork.com](mailto:Alyssa@CulinaryCraftwork.com) | Cell (408) 429-0999 | Office (408) 372-2074