

# Success Brown Rice

# HOLIDAY RECIPES

## BASIL PESTO AND RED PEPPER TORTE

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|---------------------------------------|--|
| 2 bags Success® Brown Rice            | 1/2 cup basil pesto sauce                                      |
| 8 ounces light cream cheese, softened | 12 ounces roasted red peppers, drained, patted dry and chopped |
| 1/2 cup parmesan cheese, shredded     | 1/2 cup pine nuts, toasted                                     |
| 1 teaspoon salt                       | basil leaves for garnish                                       |

Prepare rice according to package directions.

Line a 7-inch removable bottom or springform pan with plastic wrap. Spread 1/3 of rice-cheese mixture on bottom of pan. Spread basil pesto on top. Add second layer of rice-cheese mixture. Top with red peppers. Finish with remaining rice-cheese mixture. Refrigerate one hour. Invert on serving plate. Remove plastic wrap and sprinkle top with pine nuts. Garnish with basil leaves. Serve with crackers or sliced crusty French bread.

*Serves: 12*

## BUTTERNUT SQUASH SOUP WITH BROWN RICE

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|--|-----------------------------------|
| 1 bag Success® Brown Rice  | 3 cups low sodium chicken broth   |
| 1 tablespoon vegetable oil   | 3 tablespoons sage, chopped       |
| 1 tablespoon garlic, chopped   | 4 ounces fat-free evaporated milk |
| 1-1/2 cup onion, chopped   | salt and pepper to taste          |
| 1/2 cup carrot, chopped  |                                   |
| 1/4 cup celery, chopped  |                                   |
| 2 pounds butternut squash, peeled, seeded and cut into 1-inch pieces |                                   |

Prepare rice as per package directions.

In a heavy, large pot, heat oil over medium heat. Add garlic, onions, carrots and celery: sauté until onions begin to soften, about 5 minutes. Add squash, broth and 2 tablespoons of the sage. Bring to a boil. Reduce heat and simmer until squash is tender, about 25 minutes. Working in batches, puree soup in blender until smooth. Stir in evaporated milk and remaining sage. Season with salt and pepper to taste.

*Serves: 8*

*Tip: Serve 1 scoop of brown rice in bowl and top with soup.*

## HARVEST RICE SALAD

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|-----------------------------------|---------------------------------|
| 1 bag Success® Brown Rice         | 1 cup cherry tomatoes, halved   |
| 1 tablespoon olive oil            | 1 cup frozen corn, thawed       |
| 1 cup onion, chopped              | 2 ounces extra virgin olive oil |
| 1 tablespoon garlic, chopped      | 1 ounce white wine vinegar      |
| 1 teaspoon fresh oregano, chopped | 1 teaspoon Dijon style mustard  |
| 1/2 cup green onions, sliced      | 1/2 teaspoon salt               |
| 1/2 cup fresh basil, shredded     |                                 |

Cook rice according to package directions.

Heat 1-tablespoon olive oil in a medium skillet over medium heat. Add onions, garlic and oregano. Sauté until onions are transparent, about 3 minutes. Stir mixture into rice and cool. In a large bowl combine rice mixture with basil, tomatoes and corn. Whisk together 2 ounces extra virgin olive oil, vinegar, mustard and salt. Pour over rice salad and toss.

*Serves: 6*

## CRANBERRY PECAN BROWN RICE STUFFING

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|---|---------------------------------|
| 2 bags Success® Brown Rice                                    | 1 teaspoon poultry seasoning    |
| 1/2 cup dried cranberries                                     | 1/2 cup toasted pecans, chopped |
| 1 teaspoon dried orange peel                                  | 1/4 cup parsley, chopped        |
| 1/2 cup chicken stock   | salt and pepper to taste        |
| 1 tablespoon margarine  |                                 |
| 1/2 cup celery, finely chopped                                |                                 |
| 2 tablespoons shallots, finely chopped (may substitute onion) |                                 |

Prepare rice according to package directions.

In a medium microwave-safe bowl, mix cranberries and orange peel with chicken stock and microwave on high for 2 minutes. Set aside. Heat a large saucepan over high heat and add margarine. Stir in celery, shallot and poultry seasoning and sauté 3 minutes. Stir in cranberries, orange peel, chicken stock, pecans, parsley and rice and cook over medium heat for 3 more minutes or until all liquid is absorbed. To toast pecans: Preheat oven to 350°F. Place pecans on a small cookie sheet and bake for 5 minutes. Be careful not to burn pecans. Cool.

*Serves: 8*

## FESTIVE CORNBREAD

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|--------------------------------------|---------------------------------|
| 1 bag Success® Brown Rice            | 1 can (10 ounces) corn, drained |
| 1 teaspoon vegetable oil             | 1/2 cup green onion, sliced     |
| 1 cup onion, chopped                 | 1 cup cornmeal                  |
| 1/2 cup red bell pepper, diced small | 1/2 teaspoon salt               |
| 1 cup low fat buttermilk             | 2 teaspoons baking powder       |
| 1 egg, slightly beaten               | 1/2 teaspoon baking soda        |
|                                      | 1/4 teaspoon cayenne pepper     |

Prepare rice according to package directions.

Heat oven to 350°F. Heat oil in a heavy bottomed skillet over medium heat. Add onions and red peppers to skillet and sauté about 2 minutes. Combine rice, buttermilk, egg, corn, green onion, cornmeal, salt, baking powder, baking soda and cayenne pepper in a medium bowl; whisk to blend. Spray an 8x8-inch square baking dish with pan release coating. Pour batter into pan and bake 25 minutes. Remove from oven and cool. Cut into squares.

*Serves: 9 pieces*

## CHICKEN AVOCADO SALAD

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|-----------------------------|--------------------------------|
| 1 bag Success® Brown Rice   | 2 tablespoons light mayonnaise |
| 3 ripe avocados             | 8 ounces cooked chicken, diced |
| 2 tablespoons lemon juice   | lettuce leaves for garnish     |
| 1 teaspoon hot pepper sauce |                                |
| 1 clove garlic, minced      |                                |

Prepare rice according to package directions.

Cut the avocados in half; remove the seed and carefully scoop out the flesh. Save the shells, if desired to use as serving bowls. Rough chop the avocado flesh and toss with lemon juice, red pepper sauce, garlic, mayonnaise and salt and pepper to taste. Fold in chicken and rice. Chill for 30 minutes. Stuff the reserved shells with the salad or just serve on lettuce leaves.

*Serves: 4*

*Tip: Can substitute 8 ounces cooked shrimp for chicken.*

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