



## **FARMSTAND WILD RICE, WINTER SQUASH & LEEKS     Serves 6**

1 ½ cups (9 ounces) wild rice, or a mix of variety rices  
6 cups water  
2 teaspoons Kosher salt, divided \*  
2 teaspoons fresh thyme leaves \*  
Fresh ground black pepper

3 cups ( 1 ½ lbs) ½” cubes winter squash - butternut, acorn, or other \*  
3 Tablespoons olive oil  
6 Tablespoons butter, divided

1 ½ cups finely chopped leeks, white part only \*  
1 clove garlic, minced fine \*  
1 Tablespoon chopped fresh flat-leaf parsley \*

Rinse rice in sieve under cold water and drain. Bring water with 1 teaspoon of the salt to a boil in a saucepan, add rice and bring to the boil, reduce heat to lowest simmer and cook until rice is tender but still slightly chewy – some grains will just begin to split. Drain and cool on a rimmed bake sheet.

Preheat oven to 350 degrees. In a large bowl, toss squash cubes with 3 Tablespoons oil, sprinkle with 1 teaspoon salt, some black pepper and the thyme. Toss and spread on a rimmed baking sheet. Roast, stirring occasionally until tender and beginning to brown, about 15 minutes.

Melt 4 Tablespoons of the butter in a skillet, add the leeks and garlic and cook over medium heat until softened. Add leeks and ¾ cup water and simmer about 7 minutes.

When ready to serve, add rice and squash to the skillet and toss over medium heat about 4 minutes until hot. Stir in remaining butter and the parsley; taste and add salt and pepper as necessary.

NOTE: Leftovers? Chill, then toss with about 2 Tablespoons Balsamic vinegar and serve over green leafy lettuce for a salad. Add 1 cup cooked and cubed chicken for a main-dish salad.

\* All starred items used are from Chicago’s Downtown Farmstand and grown by local farmers.

Adapted from Bon Appetit 2008

