

Easy, Everyday Stuffing

(NAPSA)—You don't have to wait for a special occasion to enjoy a great stuffing. Paired with roast chicken and pork chops or stuffed into acorn squash or bell peppers, rice stuffing makes a delicious side dish any day of the year.

Start with U.S.-grown and packaged Royal Blend rice in your next stuffing for a nutty flavor and unique aroma. Made with Texmati white, brown, red and wild rice, the colorful blend is easy to prepare, all natural and great tasting.



Rice makes an outstanding weeknight stuffing.

This Southern-inspired Pecan Rice Stuffing can easily move to the center of the plate with the addition of chopped rotisserie chicken, smoked turkey breast or even fish.

Royal Pecan Rice Stuffing

1/4 cup butter

3/4 cup chopped onions

3/4 cup chopped celery

3 cups cooked Royal Blend rice

1/2 cup chopped pecans, toasted

1/4 cup chopped parsley
Salt, to taste

1/4 teaspoon pepper

1 teaspoon poultry seasoning

In large skillet, sauté onion and celery in butter until tender. Stir in remaining ingredients, mixing well. Spoon into casserole, cover tightly and bake at 375° F, 15–20 minutes.

Tip: Recipe may be doubled and used to stuff a 10–12-lb. turkey.

For more delicious recipes, visit www.riceselect.com.