

# J. Rickards Winery



## COZY WINTER WILD RICE SOUP

Prep time: 15 min | Cook time: 45 min | Total time: 1 hour | 8 servings

Recommended wine pairing: *J. Rickards Viognier* or *J. Rickards Malbec, Zanzi Curve Vines*.

### INGREDIENTS

6 cups vegetable stock	1 small white onion, peeled and diced
1 cup uncooked wild rice	1 bay leaf
8 ounce cremini mushrooms, sliced	1 ½ T. Old Bay seasoning
4 cloves garlic, minced	1-14 oz. can unsweetened coconut milk
2 medium carrots, diced	2 large handfuls of kale, roughly chopped and tough stems removed
2 ribs celery, diced	
1 large sweet potato, peeled and diced	

### DIRECTIONS

- 1 Heat a tablespoon or so of olive oil in a large stockpot. Add the onion and sauté for 5 minutes until translucent. Stir in the garlic and cook an additional 1-2 minutes until fragrant.
- 2 Add in the vegetable stock, wild rice, mushrooms, carrots, celery, sweet potato, bay leaf and Old Bay seasoning. Stir to combine.
- 3 Continue cooking to a simmer. Reduce heat to medium low, cover and simmer for 30 to 40 minutes until the rice is tender, stir occasionally.
- 4 Add the coconut milk and kale to the soup, stir until combined. Taste for seasoning. Add salt and pepper or Old Bay if needed.