

Mediterranean Wild Rice A hearty, vegan, & gluten-free slow cooked meal the whole family will enjoy

Ingredients

2 ½ cup water

1½ cup cooked chickpeas 1 cup uncooked wild rice 1 cup chopped red onion

3 hot house tomatoes, chopped with 1 tablespoon dried organo seeds removed

20 pitted kalmata olives

1 green pepper, diced 2-3 cloves garlic, minced



2 tablespoons extra-virgin olive oil 1 tablespoon lemon juice

1 teaspoon dried mint leaves

1/2 teaspoon sea salt

Fresh flat leaf parsley, roughly chopped Lemon wedges, for gamish

Directions

Add all ingredients except parsley to the bowl of your slow cooker and cook on high setting for 3 to $3\frac{1}{2}$ hours until rice is cooked and water absorbed.

Serve with a sprinkle of fresh parsley and a wedge of lemon.

Makes 6 servings.

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