



## Goji Buried Brown Rice

Print

**Yield:** 4-6 servings

### INGREDIENTS

2 tbsp. coconut oil  
2 garlic cloves, minced  
1 medium onion  
1 cup brown rice or grain  
of choice  
1 tsp. turmeric  
1/4 tsp. black pepper  
2 cups water plus 1  
Rapunzel vegetable  
bouillon cube  
1 zucchini  
1 orange  
1 cup goji berries  
1/4 cup raisins  
1/4 cup cranberries  
1/4 cup slivered almonds



### METHOD

- In a large saucepan, heat 1 tbsp. coconut oil over medium heat. Sauté garlic clove, and onion for 3-5 minutes. Add uncooked brown rice (or grain of choice), and turmeric; sauté another 3-5 minutes, stirring often.
- Add water and vegetable bouillon and bring to a boil, then lower to a simmer and cover, and cook until liquid is just about absorbed, about 35 minutes. Remove from heat. Let stand for 5 minutes, then fluff with a fork.
- While the rice cooks, grate carrots, zest the orange (1 tbsp.) and cut the orange slices into chunks.
- Stir in grated carrots, 1 tbsp. orange zest, goji berries, raisins, cranberries and slivered almonds. Top with orange chunks and enjoy!

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