

Veggie Rice Stuffing – for stuffing chicken

1 Cup Almond Milk
1 Cup Water
1 cup jasmine or white rice
 $\frac{3}{4}$ cup onion chopped
 $\frac{3}{4}$ cup celery chopped
 $\frac{1}{2}$ t sage
 $\frac{1}{4}$ t Savory
 $\frac{1}{4}$ t marjoram
 $\frac{1}{4}$ t thyme
 $\frac{1}{4}$ t pepper

Mix in rice cooker and cook. Take out before it is totally done cooking about 15 min then use to stuff chicken. If using as a side let finish cooking like normal.

This makes really good stuffing

<http://www.lincolntent.com/GFCF-Pasta.html>