

COOL WILD RICE SALAD

DEVELOPED IN PARTNERSHIP WITH USA RICE

Ingredients

For the vinaigrette:

- 1 clove garlic, minced
- 1/2 tablespoon dried oregano
- 1/4 teaspoon Dijon mustard
- 1/8 cup red wine vinegar
- 1/2 teaspoon kosher salt
- 1/4 teaspoon freshly ground black pepper
- 1/4 cup good olive oil

For the salad:

- 1 (8-ounce) pack of California wild rice, prepared per package instructions
- 1 (12-ounce) jar roasted red bell peppers, drained and chopped
- 1 (7.5-ounce) jar quartered marinated artichoke hearts, drained and halved
- 1/4 cup sun-dried tomatoes packed in oil, drained and sliced
- 1 green onion, light and dark green parts sliced thin
- 4 ounces feta cheese, crumbled
- 1/4 cup pitted green olives, sliced
- 1/4 cup pitted black olives, sliced

Directions

- For the vinaigrette, whisk together the garlic, oregano, mustard, vinegar, salt and pepper in a small bowl. Still whisking, slowly add the olive oil to make an emulsion. Set aside.
- In a large mixing bowl combine the prepared wild rice, roasted peppers, artichoke hearts, sun-dried tomatoes, and green onions. Pour the vinaigrette over the top and toss to combine.
- Add the feta cheese and the olives then toss lightly. Set aside for 30 minutes to allow the flavors to blend. Serve at room temperature.



