

Greek Island Rice Salad

Ingredients

- 1 pkg. Rice-A-Roni® RICE-A-RONI® Beef flavor
- 1/2 lb. thick sliced deli roast beef or cooked flank steak, cut into 1/2-inch pieces
- 2 Tbsp. margarine or butter
- 2-1/2 cups water
- 1/2 cup chopped red onion
- 1/2 cup sliced ripe olives
- 3 plum tomatoes, seeded, chopped
- 1/3 cup olive oil
- 1/4 cup lemon juice
- 2 cloves garlic, crushed
- 1/2 tsp. dried oregano
- 1/2 tsp. ground black pepper
- 1 medium cucumber, thinly sliced
- 1/2 cup (2oz.) crumbled feta cheese



PREP
TIME

-



COOK
TIME

-



TOTAL
TIME

-

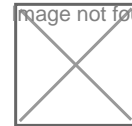


SERVING

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Made with

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RICE-A-RONI® Beef

How to make it

1. In large skillet, sauté rice-vermicelli mix with margarine over medium heat until vermicelli is golden brown, stirring frequently.
2. Slowly stir in water and seasoning mix; bring to a boil. Reduce heat to low. Simmer 15-20 min. or until rice is tender. Cool completely.
3. In large bowl, combine rice mixture, beef, onion, olives and tomatoes; set aside.
4. In small bowl, combine olive oil, lemon juice, garlic, oregano and pepper with wire whisk. Toss rice mixture with dressing. Chill at least 30 min. Garnish with cucumber slices and cheese.