

Santa Rosa Salad

Ingredients

- 1 box Near East Long Grain & Wild Rice - Original, Original flavor
- 2 cloves garlic, minced
- 1/2 cooked rotisserie chicken, diced or shredded
- 1 cup chopped pecans, toasted
- 1/3 cup seasoned rice wine vinegar
- 1/3 cup vegetable oil or olive oil (not extra virgin)
- Juice of one lemon
- 2 medium avocados, diced
- 3 oz snow peas, ends removed, blanched 5 seconds in boiling water and refreshed in ice water
- 1 red bell pepper, diced
- 3 scallions, chopped
- 1 tbsp Dijon mustard
- 1/4 tsp pepper
- 1/2 tsp salt
- 1/4 tsp sugar

How to make it

1. Before serving, add avocados and pecans.
2. Combine all salad ingredients except avocados and pecans. Refrigerate until cool.
3. For the dressing, whisk together the garlic, Dijon mustard, salt, sugar, pepper, rice wine vinegar and vegetable oil or olive oil in a bowl.



PREP
TIME

-



COOK
TIME

-



TOTAL
TIME

-



SERVING

-

Made with



Near East Long Grain & Wild Rice - Original