



Insalata di Riso

From the "All Things Venetian" Event

Ingredients:

- 1/3 cup black olives, sliced
- 3 Roma tomatoes, remove seeds and small dice
- 1 cup Monterey Jack cheese, small dice
- 1/2 cup green onions, thinly sliced
- 1/2 cup red bell pepper, small dice
- 1/2 cup yellow bell pepper, small dice
- 1 cup Basmati rice
- 1/2 cup Gherkin pickles, thinly sliced
- 3/4 cup frozen peas

DIRECTIONS:

Bring a large pot of salted water to a boil. Add rice, stir, and adjust heat to maintain a simmer. Cook, stirring occasionally to prevent any grains from sticking to the pot, until the rice is almost done, about 15 minutes.

Add the peas and continue cooking for 5 minutes.

Drain the rice and peas well and spread it out on a tray to cool quickly.

While rice mixture is cooling, prepare all the other ingredients. When the rice and peas are cool, add the other ingredients. Add salt and pepper to taste.

Cover bowl with plastic wrap and chill so that the rice absorbs all the flavors overnight. Serves 8 - 10 as a first course; 10-12 as a side dish.

This is an example of what you can add to the rice. Other ingredients can include carrots, celery, zucchini, corn, green onions and other vegetables.