



PREP  
TIME

10 min

COOK  
TIME

30 min

TOTAL  
TIME

40 min

SERVINGS

6

Made with

# Curried Rice Salad

## Ingredients

- 1 (6.9 oz) package RICE-A-RONI® Chicken
- Ground black pepper
- 1/3 cup mayonnaise
- 1/2 cup sliced pimento-stuffed green olives
- 2 tbsp vegetable oil
- 3/4 tsp curry powder
- 2 (6 oz) jars marinated artichoke hearts, quartered
- 4 green onions, sliced
- 1/2 cup chopped green bell pepper

## How to make it

1. In a large skillet, over medium heat, sauté rice-vermicelli mix with oil and curry powder until vermicelli is golden brown, stirring frequently. Add 2 ½ cups water and Special Seasonings; bring to a boil. Cover; reduce heat to low. Simmer 15 to 20 minutes or until rice is tender. Cool.
2. Drain artichoke hearts, reserving marinade from one jar. Combine reserved marinade and mayonnaise. Stir mayonnaise-mixture, artichokes, olives, bell pepper and green onions into cooled RICE-A-RONI; pepper to taste. Cover; chill 1 hour.



RICE-A-RONI® Chicken