



PREP  
TIME

15 min

COOK  
TIME

30 min

TOTAL  
TIME

45 min

SERVINGS

6

Made with

# Greek Isle Rice Salad

## Ingredients

- 1 medium cucumber, thinly sliced
- 2 cloves garlic, crushed
- 1/3 cup olive oil
- 3 plum tomatoes, seeded, chopped
- 1/4 cup lemon juice
- 1/2 tsp ground black pepper
- 1/2 cup (2 oz) crumbled Feta cheese
- 2 tbsp margarine, butter or spread with no trans fat
- 8 oz thick sliced deli roast beef, cut into 1/2-inch pieces
- 1/2 cup chopped red onion
- 1/2 cup sliced ripe olives
- 1/2 tsp dried oregano
- 1 (6.8 oz) package RICE-A-RONI® Beef

## How to make it

1. In large skillet over medium heat, sauté rice-vermicelli mix with margarine until vermicelli is golden brown.
2. Slowly stir in 2 ½ cups water and Special Seasonings; bring to a boil. Reduce heat to low. Simmer 15 to 20 minutes or until rice is tender. Cool completely.
3. In large bowl, combine cooled 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 minutes. Garnish with cucumber slices and cheese.



RICE-A-RONI® Beef