

Santa Rosa Salad

Ingredients

- 1 box Near East® Long Grain & Wild Rice Mix
- 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 1 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. Combine all salad ingredients except avocados and pecans. Refrigerate until cool.
2. Before serving, add avocados and pecans.
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	SERVINGS
10 min	0 min	10 min	4-6

Made with



Near East® Long Grain & Wild Rice Mix