

LEMON RICE SALAD

Ingredients

1 cup olive oil	2 cups cucumbers, diced and seeded
1/3 cup white wine vinegar	
1 garlic clove, minced	2/3 cup green onions, thinly sliced
1-2 tsp grated lemon zest	
2 tsp sugar	1/4 cup minced parsley
1 tsp Dijon mustard	1/4 cup minced basil
1/2 tsp salt	1/2 tsp pepper
6 cups cooked long grain rice	1/2 cup chopped pecans, toasted
2 cups cooked wild rice	

Directions

1. Make dressing by combining olive oil, vinegar, garlic, lemon zest, sugar, mustard, and salt by whisking in small bowl or shaking together in lidded jar.
2. Combine long grain and wild rice with dressing in large bowl. Toss well.
3. Cover and refrigerate overnight.
4. Gently mix cucumbers, green onions, parsley, basil, and pepper with rice mixture. Refrigerate for 2 hours.
5. Stir in pecans and serve.

Serves 16