

Greek Isle Rice Salad

Great party 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



PREP
TIME
15min



COOK
TIME
30min



SERVES
6

PRODUCT



HOW TO MAKE

DIRECTIONS

In large skillet over medium heat, sauté rice-vermicelli mix with margarine until vermicelli is golden brown.

Slowly stir in 2 1/2 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.

In large bowl, combine cooled rice mixture, beef, onion, olives and tomatoes; set aside.

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.