

Curried Rice Salad

Perfect for a picnic or pot luck supper.

INGREDIENTS

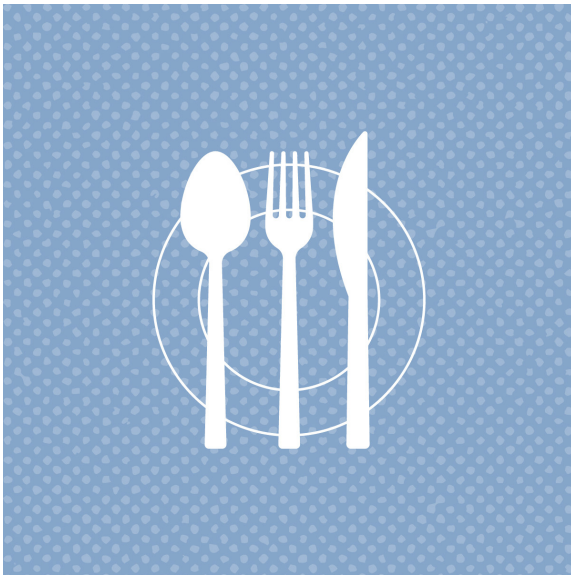
- 1 (6.9 oz) package RICE-A-RONI® Chicken Ground black pepper
- 1/3 cup mayonnaise
- 1/2 cup sliced pimento-stuffed green olives
- 2 tbsp vegetable oil
- 3/4 tsp curry powder
- 2 (6 oz) jars marinated artichoke hearts, quartered
- 4 green onions, sliced
- 1/2 cup chopped green bell pepper

HOW TO MAKE

DIRECTIONS

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 1/2 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.

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.



PREP
TIME
10min



COOK
TIME
30min



SERVES
6

PRODUCT

