

Green Rice Salad

by Margaret Fulton

This attractive, slightly different salad makes a good accompaniment to cold fish dishes, such as salmon.

1¼ cups long-grain Rice

Salt

½ Cucumber, diced

4 Celery Sticks, diced

1 Green Pepper, cored, seeded and diced

6 Spring Onions, sliced

2 tablespoons chopped Mint

6 tablespoons Vinaigrette Dressing *

Place the rice in a pan of boiling salted water and simmer for 12 to 15 minutes, until tender. Rinse thoroughly and drain well.

Place the rice in a bowl while still warm and add the remaining ingredients. Toss thoroughly and transfer to a serving dish.