



Greek Island Rice Salad

Transport your taste buds to the Mediterranean with this Greek Island Rice Salad, a vibrant blend of fluffy rice, crisp vegetables, and tangy Feta cheese, dressed in a refreshing vinaigrette.

INGREDIENTS

- 1 pkg RICE-A-RONI® Beef
- 1/2 lb thick sliced deli roast beef or cooked flank steak, cut into 1/2-inch pieces
- 2 tbsp margarine or butter
- 2 1/2 cups water
- 1/2 cup chopped red onion
- 1/2 cup sliced ripe olives
- 3 plum tomatoes, seeded, chopped
- 1/3 cup olive oil
- 1/4 cup lemon juice
- 2 cloves garlic, crushed
- 1/2 tsp dried oregano
- 1/2 tsp ground black pepper
- 1 medium cucumber, thinly sliced
- 1/2 cup (2 oz) crumbled Feta cheese

HOW TO MAKE

DIRECTIONS

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

Slowly stir in water and seasoning mix; bring to a boil. Reduce heat to low. Simmer 15-20 min or until rice is tender. Cool completely.

In large bowl, combine 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 min. Garnish with cucumber slices and cheese.



PREP
TIME
30min



COOK
TIME
20min



SERVES
4-5

PRODUCT

