

## RICE SALAD *à la Pastene*

4-6 servings

2	green onions, chopped	2
4 tbsp	PASTENE Extra Virgin Olive Oil	60 mL
2 cups	PASTENE Italian Arborio Rice, cooked	500 mL
1 tbsp	PASTENE Wine Vinegar	15 mL
1 can	(14 fl. oz/398 mL) PASTENE Artichokes Hearts, drained	1
1 can	(14 fl. oz/398 mL) PASTENE Hearts of Palm, drained	1
⅓ cup	PASTENE Roasted Peppers, cubed	75 mL
2 tsp	fresh lemon juice	10 mL
¼ tsp	Dijon mustard	2 mL
1	garlic clove, minced	1
¼ tsp	fresh thyme, chopped	2 mL
4	hard-boiled eggs, sliced	4
	PASTENE Anchovy Fillets in Oil	
	fresh thyme	

- In a large skillet, stir-fry green onions in half the olive oil for 1 minute. Add cooked rice and stir to coat with oil. Reserve.
- While rice cools, stir together remaining olive oil with vinegar, artichoke hearts, hearts of palm, red pepper, lemon juice, mustard, garlic and thyme. Season to taste with salt and pepper.
- Pour mixture over rice and mix well. Garnish with egg slices, anchovies and sprigs of thyme.

