

## RAPINI AND RICE Salad

4 servings

1 cup	PASTENE Italian Arborio Rice	250 mL
8	PASTENE Sundried Tomatoes in Oil, drained	8
1	head of rapini, washed and coarsely chopped	1
1	red onion, chopped	1
1	yellow bell pepper, chopped	1
1	green bell pepper, chopped	1
1	red bell pepper, chopped	1
½ cup	PASTENE Extra Virgin Olive Oil	75 mL
3 tbsp	PASTENE Balsamic Vinegar	45 mL
	salt and pepper	

- Cook rice in boiling salted water for 20 minutes, or until just tender; drain and reserve.
- Cook sundried tomatoes in boiling salted water for about 4 minutes. Drain and let cool.
- Cook rapini in boiling salted water for about 4 minutes.
- In a bowl, combine red onion and bell peppers. Add cold rice and rapini and toss well. Season to taste with salt and pepper. Add olive oil and vinegar and mix well. Serve immediately.

