



Delicious Rice Salad

Ingredients

- 1 cup long grain rice
- 1 cup diced [1/4-inch] carrot
- 1 cup fresh or frozen tiny green peas
- 1 extra large egg
- 1 tablespoon Bertolli Classico or Extra Virgin Olive Oil
- 1 small clove garlic, bruised with side of knife [optional]
- 1 leaf fresh basil, finely chopped

Dressing

- 1/4 cup Bertolli Extra Virgin Olive Oil
- 2 tablespoons red wine vinegar
- Salt and freshly ground pepper, to taste
- 1/4 cup diced [1/4-inch] red onion
- 2 tablespoons finely chopped Italian parsley

Cook rice according to package instructions; fluff with fork; cool at room temperature. Meanwhile steam carrots in vegetable steamer over simmering water for 3 minutes; add the peas and steam 2 minutes longer.

Rinse with cool water; drain. Add to the rice. Hard cook egg peel and chop. Or heat the 1 tablespoon olive oil in a small skillet over low heat; add the garlic and sauté just until sizzling; discard garlic. Add egg and basil to the hot oil; Scramble over low heat, just until set, about 1 minute; remove from heat. Cool; break into small pieces; set aside. Whisk the remaining olive oil, vinegar and salt and pepper to taste; add to the rice mixture along with the onion and parsley; toss to blend. Gently stir in the pieces of hard cooked or scrambled egg.

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