

Bank Kitchen Recipe: Rice Salad



Servings: 8-10 people

Submitted by Terri

Note: this is a cold dish; the vegetables are served raw.

Ingredients: two (2) cups of cooked "Uncle Ben's® Original" long grain rice; 1/4 large yellow onion—chopped; 1/2 cup of green bell pepper—chopped; one (1) cup of celery—chopped; 1/2 cup of mayonnaise; 1 1/2 teaspoons of canola oil; one (1) Tablespoon of vinegar; one (1) teaspoon of salt; 1/3 teaspoon of curry powder.

Instructions: First, cook the rice per the directions on the box. Next, while the rice is still warm, add the onion, vinegar, canola oil, curry powder, and salt. Then, lightly toss the mixture. Next, cover the dish and chill for two-to-three hours. Finally, before serving, add the bell pepper, celery, and mayonnaise and lightly blend all the ingredients together. Keep leftovers refrigerated.