

Versatile Rice Salads

(NAPSA)—Add interest to your menu with grain-based salads. They can double as a meal or a side dish and complement a variety of foods.

Rice is one of the most popular grains to use. With its nutty flavor and delightful aroma, American-grown RiceSelect™ Texmati® Rice complements most ingredients you have on hand to create your own special dish.

For example, mix cooked rice with marinated, dried tomatoes and green onion; drizzle with Caesar dressing, feta cheese and olives for an Athenian salad.

Or try a slightly sweet blend of rice, apples and dried cranberries in a yogurt dressing topped with toasted chopped nuts.



Orange Mint Rice adds flavor to your table.

Rice salads can be eaten warm or chilled, depending on what you add. Since the flavor gets better with time, consider making it in advance and chill for a quick-to-serve meal.

Try this refreshing idea:

Orange Mint Rice

3 oranges

**3 cups cooked RiceSelect
Texmati Rice**

1/3 cup golden raisins

**1/3 cup chopped fresh mint
leaves**

1/2 cup chopped walnuts

Salt and pepper to taste

Peel and segment two oranges; set aside. Squeeze juice from remaining orange; set aside. In a large bowl, combine rice, orange segments, raisins, mint and walnuts. Add orange juice; toss well. Salt and pepper to taste.

Yield: 6 servings

You can find more recipes and tips to bring worlds of flavor to your table at www.riceselect.com.