



sharon glass

WILD RICE SALAD WITH SALMON, MANGO AND TOASTED HAZELNUTS

DRESSING

**80ml olive oil
10ml lemon rind
45ml lemon juice
30ml soya sauce
10ml grated, fresh ginger
5ml minced garlic
5ml sugar
coarse salt and pepper**

Whisk dressing ingredients together. Taste and adjust seasoning. Set aside.

SALAD

**200ml Woolworths or Tastic wild rice
250ml Riso pasta (rice shaped), cooked**

**175ml hazelnuts, chopped and toasted
1 tin mango, drained and cut into pieces
1 tin mandarins, drained
100g baby salad onions, sliced thinly**

**300g Hot Smoked Peppered Salmon, cut into pieces
100g smoked salmon, off cuts**

Place rice in a pot and cover with about 560ml (2¼ cups) cold water. Add some salt, bring to a boil, then reduce heat and simmer, covered, stirring occasionally for about 40-50 minutes or until rice is softened.

Drain off excess water and cool, but do not refrigerate. Place in a large mixing bowl. Toss with the cooked Riso pasta.

To toast hazelnuts: Preheat oven to 140° C. Place hazelnuts on a baking sheet and bake until browned, about 10 minutes. Then shake in a dishcloth or paper towel to remove skin. Chop very coarsely.

Mix rice, pasta with mango, mandarins, nuts and salad onions. Pour over ¾ of the dressing and toss well.

Mound rice and pasta onto a platter and top with peppered salmon and salmon off cuts.

Drizzle remaining dressing over the salmon.

Serves 4