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Orzo and Wild Rice

Serves 4-6

Shared by: Deloria Haynes

Ingredients:

Orzo & Wild Rice

C. orzo pasta
 pouches Uncle Ben's[®] microwave
 Ready Rice[®] Long Grain & Wild Rice
 C. chopped red bell pepper
 C. chopped yellow bell pepper
 C. shoepeg white corn, drained

2/3 C. Craisins[®]
2/3 C. raisins
2/3 C. slivered almonds
1/2 C. chopped parsley

Dressing

1/4 C. extra virgin olive oil
1/8 C. sweet white balsamic vinegar
2 Tbsp. honey
1/4 tsp. minced garlic
1 Tbsp. Dijon mustard
1/8 tsp. pepper
1/2 C. Hendrickson's[®] Sweet Vinegar
and Olive Oil Dressing

Directions:

FOR THE ORZO & WILD RICE:

- 1. Cook rice pouches as directed on package.
- 2. Cook orzo pasta as directed on package and drain.
- 3. In a large bowl, mix pasta, rice and remaining ingredients together. Stir well. Keep warm.

FOR THE DRESSING:

- 4. In a small bowl or shaker container, whisk or shake together all ingredients for dressing. Add to pasta mix and stir evenly to coat.
- 5. Serve warm for best results. Can be eaten cold as well.