

[Stella Cadente](#)

Risotto Salad

Posted by Administrator on March 19, 2012 in [Pasta & Rice](#)

1 ½ C Arborio rice
1 yellow bell pepper, small dice
3 medium Roma tomatoes, seeded and chopped
1 small can garbanzo beans, drained and chopped
3 oz Provolone cheese, small dice
½ C sliced Kalamata olives
½ chicken breast (about 8 oz, rubbed with Stella Cadente Blood Orange Olive Oil and seasoned with salt and pepper) grilled-George Foreman works just fine, grilled Ahi is a great substitute, cool and dice
1 C chiffonade of arugula
1 C chiffonade of basil

Whisk together:

½ C Stella Cadente Blood Orange Olive Oil
Juice of one small lemon
2 T minced chives
Salt (fleur de sel is best) and fresh ground pepper

Bring 3 quarts of water to a boil and add rice. Boil for 8 minutes stirring occasionally, especially at the beginning. Drain and rinse in cold water.

All of the above can be prepared in advance. Place the rice in the middle of a platter (or for that matter a large plastic container) add the other ingredients around the rice. Looks great and your guests will be impressed when you toss it with the dressing. The arugula and basil should be done at the last minute before tossing with the dressing. Enjoy.

Recipe Courtesy of Linda Walker, Ojai, California

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