

Curry Wild Rice Salad

by Jen Smirl

I originally made this salad for an impromptu potluck a while back and it was such a hit I had to write a recipe and share it. It's great at room temperature, so it's perfect for a picnic or potluck.

Ingredients:

2 1/2 cups wild cooked rice, cooled (I couldn't find any wild rice recently, so it's made with basmati rice)

1 cup chopped cashews (could use almonds)

1 cup dried apricots, quartered

1/2 cup celery or scallions, thinly sliced (I actually like both)

Curry dressing:

1/2 cup mayonnaise

1 tsp Dijon mustard

1/4 cup unseasoned rice vinegar

3 TBLS curry powder

Salt and pepper to taste.

Mix ingredients together in large bowl. Mix dressing in small bowl. Add dressing to rice mixture and enjoy!

