

Fruited Orzo Wild Rice Salad for a Big Crowd

Ingredients:

- 7 cups water
- 1 package chicken OXO or bouillon or vegetable bouillon
- 2 cups wild rice
- 1 tsp salt
- 1 cup orzo (pasta section)
- 2 cups dried cranberries
- 1 cup chopped green onions
- $\frac{3}{4}$ cup toasted pecans (toast in 400 F. oven 3–5 mins.)
- $\frac{1}{2}$ cup fresh parsley, finely chopped (I use Italian flat leafed)
- $\frac{3}{4}$ cup finely chopped celery
- $\frac{1}{3}$ cup white vinegar
- 3 cloves garlic, minced
- 1 tbsp. sugar
- 2 tbsp. Dijon mustard
- $\frac{1}{3}$ cup vegetable oil
- $\frac{1}{3}$ cup olive oil
- Salt and pepper
- 2 mangos peeled and diced

Method:

1. In large saucepan, boil water and bouillon. Add rice and return to boil. Reduce heat to simmer and cook about 40 minutes or until tender. Stir in orzo and cook for a further 5 – 8 minutes until orzo is only just cooked. If this starts to stick to the pan – stir and add a little water.
2. Stir in cranberries, green onions, parsley and celery. Place in bowl. (At this point it can be refrigerated for up to 2 days)
3. Place the pecans in plastic wrap.
4. Whisk together vinegar, garlic, sugar and mustard. Gradually whisk in the oils.
5. When ready to serve, stir in pecans, and dressing. Season. Stir in mangos. (Salad can be refrigerated for a day). Serve at room temperature.