

You'll love this satisfying Rice & Shrimp Salad

Ingredients:

12 oz. Long Grain Rice
3 tbsp. Extra Virgin Olive Oil
Juice of 1 Lemon, strained
7 oz. cooked, peeled Shrimp
3 tbsp. chopped fresh Italian Parsley
8 fresh Basil Leaves, torn
Butter (for greasing)
Kosher Salt
Freshly ground Black Pepper

Directions:

Cook the rice in plenty of boiling salted water for 18 minutes or until tender. Drain, rinse under cold water, and drain again. Put into a bowl. Whisk together the olive oil and lemon juice, season with salt and pepper and set aside.

Add shrimp, parsley and basil to the rice. Pour the dressing on top and toss gently. Grease a dome-shaped bowl with butter, spoon in the rice mixture and press it down well.

Turn out on to a serving dish. If not serving immediately, store in a cool place, not in the refrigerator, until ready to serve. Serves 4

Cover and save remaining dressing for up to a week and use for other fruit or vegetable salads!