## **Confetti grain salad**



Recipe credit

University of Wyoming, Cooperative Extension, Cent\$ible Nutrition Cook Book

## **About this recipe**

Serves

6

Serving size

3/4 cup prepared salad

## **Ingredients**

• 1 1/2 cups brown rice, uncooked

- 3 cups water
- 2 lemons (juiced)
- 3 green onions (also called scallions)
- 1/4 cup parsley (minced)
- 1/2 teaspoon salt
- 1 dash black pepper (to taste)
- 1/4 cup olive oil (or other vegetable oil)
- 1 1/2 cups vegetables (of your favorite, cut into small pieces)

### **Directions**

- 1. Wash rice and put into a 2-quart pot with water. Bring to boil, then lower heat to simmer, and cook uncovered until all the water is absorbed. (approximately 45 minutes)
- 2. Pour into medium sized bowl and allow to cool.
- 3. Pour lemon juice over rice and stir. When rice is cooled to lukewarm, add vegetables, salt, pepper, and oil.
- 4. Stir and chill at least 1 hour. This dish also can be served warm.

#### **Nutritional info**

Calories

288

Total fat

11 g

Saturated fat

2 q

Cholesterol

0 mg

Sodium

225 mg

Total carbohydrates

43 g

Dietary fiber

5 g

Protein

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