

Marina's Wild Rice and Orzo Salad

By: DairyFreeGina



Dairy Free

Vegan

Gluten Free

This is my friend Marina's famous salad. I serve it every year at Easter. It is also a great dish for a party or potluck. Make it a day ahead so the flavors can meld. This salad can be made gluten free if you use a gluten free orzo. It is naturally dairy free.

Ingredients:

1 cup cooked wild rice

1 cup cooked orzo

½ cup each red and green peppers, diced

½ cup pitted black olives, sliced

1/3 cup sundried tomatoes

2 tbsp drained capers (rinse these several times to remove the salt)

Combine all of the above in a large mixing bowl.

In a separate jar combine the following:

½ cup Extra Virgin Olive Oil

1/3 cup balsamic vinegar

2 tbsp fresh , chopped basil

2 tbsp chopped Scallions

2 cloves mine garlic

1 tsp black pepper

Shake and pour the dressing over rice mixture. Mix well. Transfer to serving bowl and refrigerate before serving for at least 4 hours.

Optional: You can add $\frac{1}{4}$ cup pine nuts right before serving. Omit if allergic to nuts