

Wild Rice Chicken Salad

Written by

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Excellent dish! 2 (6.2-ounce) packages long-grain and wild rice mix 2 6-ounce jars marinated artichoke quarters, un-drained, tough outer leaves removed 4 cups chopped cooked chicken 1 medium-size red bell pepper, chopped 2 celery...

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- 2 (6.2-ounce) packages long-grain and wild rice mix
- 2 6-ounce jars marinated artichoke quarters, un-drained, tough outer leaves removed
- 4 cups chopped cooked chicken
- 1 medium-size red bell pepper, chopped
- 2 celery ribs, finely chopped
- 5 green onions, sliced
- 1 (2.25 ounce) can sliced ripe olives, drained
- 1 cup mayonnaise
- 1 ½ tsp curry powder
- Leaf lettuce

1. Cook rice according to package instructions
2. Drain artichokes, reserving ½ cup of liquid
3. Stir together rice, artichoke, chicken and next 4 ingredients
4. Stir together artichoke liquid, mayonnaise, and curry powder; toss with rice mixture; cover and chill 8 hours
5. Serve on leaf lettuce

Serves 8