

SANTA ROSA VALLEY SALAD

Please bring the following ingredients to the church by 9:00 am on the Saturday morning of the Boutique.

2 - 6 oz. boxes of long grain wild rice mix (prepared)
Juice of 2 lemons
6 chicken breasts halves, cooked and diced
2 red bell pepper, diced
6 oz. Chinese peapods, ends removed
2 cups chopped pecans, toasted
2 ripe avocados



This is all that is needed for the cafe -- we will add the dressing at church. *Please do not prepare and/or mix dressing into the salad in advance!* THANK YOU!

If you would like to make the salad at home, here is the recipe in its entirety:

6 oz. boxes of long grain wild rice mix (prepared)
Juice of 1 lemon
3 chicken breasts halves, cooked and diced
1 red bell pepper, diced
3 oz. Chinese peapods, ends removed
1 cup chopped pecans, toasted
1 ripe avocados

Dressing:

2 cloves garlic, minced
1 tablespoon dijon mustard
1/2 teaspoon salt
1/4 teaspoon sugar
1/4 teaspoon pepper
1/3 cup seasoned rice vinegar
1/3 cup vegetable oil

1. Combine dressing ingredients in blender. Cover and refrigerate.
2. Mix all the salad ingredients except avocado and pecans. Combine with salad dressing and refrigerate 2-4 hours. Before serving, add avocado and pecans and garnish with lettuce leaves.