

Rice & Orange Salad
(Insalata di Riso all'arancia)

INGREDIENTS:

Servings: 2 people

Rice	75 g
Small orange	1
Black olives	40 g
Fresh basil leaves	several
Olive oil	1 tbs
Balsamic vinegar	2 tsp
Salt and freshly ground pepper	to taste
Spinach leaves	25 g

Servings: 4 people

Rice	150 g
Orange	1
Black olives	75 g
Fresh basil leaves	several
Olive oil	2 tbs
Balsamic vinegar	2 tsp
Salt and freshly ground pepper	to taste
Spinach leaves	50 g

Servings: 6 people

Rice	200 g
Small oranges	2
Black olives	100 g
Fresh basil leaves	several
Olive oil	3 tbs
Balsamic vinegar	2 tsp
Salt and freshly ground pepper	to taste
Spinach leaves	75 g

Servings: 8 people

Rice	300 g
Oranges	2
Black olives	150 g
Fresh basil leaves	several
Olive oil	50 ml
Balsamic vinegar	1 tbs
Salt and freshly ground pepper	to taste
Spinach leaves	100 g

Servings: 10 people

Rice	350 g
Small oranges	3
Black olives	200 g
Fresh basil leaves	several
Olive oil	75 ml
Balsamic vinegar	1 tbs
Salt and freshly ground pepper	to taste
Spinach leaves	125 g

Servings: 12 people

Rice	400 g
Oranges	3
Black olives	200 g
Fresh basil leaves	several
Olive oil	100 ml
Balsamic vinegar	1 tbs
Salt and freshly ground pepper	to taste
Spinach leaves	150 g

TOOLS:

Saucepan
Wooden spoon
Chef's knife
Small knife
Cutting board
Bowl
Strainer

PREPARATION:

Bring water to a boil with a little salt. Pour in the rice, and cook for approximately 15 minutes until al dente. Let it cool.

Peel, slice and dice the oranges. Slice the basil leaves.

Pit and slice the olives. Remove the stems from the spinach leaves. Blanch and *refresh the spinach*.

Remove the pan from the heat. Add the oil and fluff the rice.

Let cool and then mix in the remaining ingredients. Season to taste and serve.