

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

**INGREDIENTS:**

Servings: 2 people

Rice	1/2 cup
Small orange	1
Black olives	1/4 cup
Fresh basil leaves	several
Olive oil	1 tbs
Balsamic vinegar	1 tsp
Salt and freshly ground pepper	to taste
Spinach leaves	1/2 cup

Servings: 4 people

Rice	3/4 cup
Orange	1
Black olives	1/2 cup
Fresh basil leaves	several
Olive oil	2 tbs
Balsamic vinegar	2 tsp
Salt and freshly ground pepper	to taste
Spinach leaves	1 cup

Servings: 6 people

Rice	1 cup
Small oranges	2
Black olives	3/4 cup
Fresh basil leaves	several
Olive oil	3 tbs
Balsamic vinegar	2 tsp
Salt and freshly ground pepper	to taste
Spinach leaves	1 1/2 cups

Servings: 8 people

Rice	1 1/2 cups
Oranges	2
Black olives	1 cup
Fresh basil leaves	several
Olive oil	1/4 cup
Balsamic vinegar	1 tbs
Salt and freshly ground pepper	to taste
Spinach leaves	2 cups

Servings: 10 people

Rice	1 3/4 cups
Small oranges	3
Black olives	1 1/4 cups
Fresh basil leaves	several
Olive oil	1/2 cup
Balsamic vinegar	1 tbs
Salt and freshly ground pepper	to taste
Spinach leaves	2 1/2 cups

Servings: 12 people

Rice	2 cups
Oranges	3
Black olives	1 1/2 cups
Fresh basil leaves	several
Olive oil	3/4 cup
Balsamic vinegar	1 tbs
Salt and freshly ground pepper	to taste
Spinach leaves	3 cups

**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.