




Rice Salad



 Yield: 4 portions

 Preparation : 10 minutes + 2 hours refrigeration

 Cooking : 14 minutes

30 ml (2 tbsp) of fresh dill, snipped
45 ml (3 tbsp) of freshly squeezed lemon juice
60 ml (1/4 cup) of olive oil
1 red pepper, diced
1 yellow pepper, diced
750 ml (3 cups) of cooked rice
Salt and freshly ground pepper
200 g (1 1/3 cups) of diced ham
100 g (1 cup) of **Saputo cheddar cheese**, diced
6 eggs, medium or hard boiled, quartered
1 sprig of fresh dill

In a serving bowl, combine the dill, lemon juice and oil. Add and combine the peppers, rice and seasonings. Cover and chill for two hours.

Add the ham and cheese, garnish with the egg wedges and top with a sprig of dill.

Serve immediately.

Fueled by **Saputo**