

Christmas Recipes

LEANNE'S PERSIAN RICE SALAD

~ Leanne makes this every Christmas ~



Persian Rice Salad – Christmas Favourite

1 cup brown rice cooked as per instructions

1 tbl grated fresh ginger

1 tsp coriander (can add fresh as well or substitute)

1 tsp cumin powder

½ tsp nutmeg

About 6 medium spring onions finely sliced or ½ a red onion

About 2/3 cup of sultanas or raisins

1 tbl grated orange rind (1 Orange medium/large)

About 15 chopped dried apricots

About 100-120 grams (small packet) or to taste pinenuts that have been browned in a frypan (can substitute almond slivers)

1-3 tbl oil (olive or grapeseed), add oil to mix through only, do not overdo.

Method

Mix all ingredients.

Notes

1. This recipe can be served the day it's made, but is even better made 1 or 2 days before, so all the flavours meld.
2. Rice cooked to packet instructions works, rice cannot be too hard or soft.
3. It's fine to leave the oil until the day of serving, but only enough to mix through, better to start with less and add if you feel it needs it.