

Sensational Seven Layer Rice Salad

Experience a burst of flavors and textures with Sensational Seven-Layer Rice Salad, combining layers of rice, colorful vegetables, protein-rich beans, tangy dressing, and cheese for a delightful and satisfying salad experience.

INGREDIENTS

3 radishes, sliced (optional)

1/2 lb bacon, crisply cooked, drained and chopped

1 (7.2 oz) package RICE-A-RONI® Rice Pilaf

2 tbsp margarine, butter or spread with no trans fat

1 cup sour cream

4 cups fresh spinach leaves or romaine lettuce, cut into thin strips

Tomato wedges (optional)

1 (15 oz) can black beans, drained, rinsed

1 cup ranch dressing

2 cups (8 oz) shredded cheddar cheese

1 small red onion, halved and thinly sliced

HOW TO MAKE

DIRECTIONS

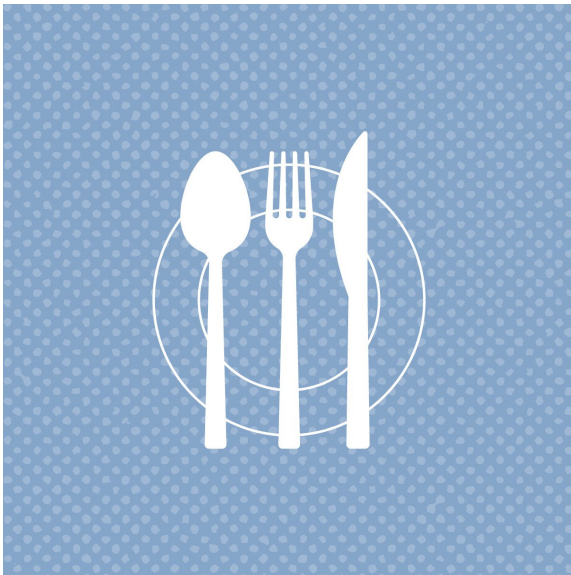
In small bowl, mix ranch dressing and sour cream; set aside.

In large skillet over medium heat, sauté rice-pasta mix with margarine until pasta is golden brown.

Slowly add 1 ¾ cups water and Special Seasonings; bring to a boil. Reduce heat to low. Cover; simmer 17 to 22 minutes or until rice is tender.

Stir in black beans. Spread mixture in 9 X 13-inch baking pan. Cool completely; set aside.

In large clear glass bowl, layer spinach, tomatoes, cheese, rice-bean mixture and onion, pressing gently after each layer. Spread dressing mixture over top of salad. Sprinkle with bacon. Garnish with radishes and tomato, if desired.



PREP
TIME
30min



COOK
TIME
25min



SERVES
8

PRODUCT

