

Cranberry Pecan ORZO SALAD

½ cup wild rice uncooked

(cook rice in 1½ cups water 45 min to 1 hour, then allow to cool)

1 cup orzo uncooked

(cook in water like any other pasta, about 10 min, then allow to cool)

Dressing

½ cup fresh orange juice

¼ cup fresh lemon juice

2 Tbsp olive oil

1 Tbsp honey

zest of 1 lemon

salt & pepper to taste

Whisk dressing together

(I usually double the dressing and put one recipe on the salad when I make it, then add more as needed since the salad is usually a bit dry and tends to dry out in the refrigerator)

Goodies

½ cup dried cranberries

4 celery stalks chopped fine

4 green onions chopped fine

1 cup toasted pecans chopped

parsley sprigs if desired for garnish

toss all ingredients except dressing and pecans

add dressing

stir together

sprinkle pecans

chill

8-10 servings

Best if you make it the day before and serve at room temperature