

## SHRIMP AND SAFFRON RICE SALAD

Serves - 4 to 6

### Cook Rice



### Ingredients:

- 1 bag (5 ounces) Carolina® or Mahatma® Saffron Yellow Rice Mix
- 1/2 cup light salad dressing
- 2 tablespoons lemon juice
- 1 tablespoon lemon zest
- 1/2 cup green onions, sliced
- 1/2 cup red bell pepper, chopped
- 1/2 cup yellow bell pepper, chopped
- 1 can (2-1/4 ounces) sliced black olives, drained
- 1 pound peeled cooked shrimp
- lettuce leaves

### Stir in Ingredients



### Directions:

Prepare rice according to package directions. Cool. In a large bowl, combine salad dressing with lemon zest, and lemon juice. Add rice and remaining ingredients, except lettuce leaves, and toss to coat. Arrange lettuce leaves on plates and top with shrimp salad.

Serves: 4 to 6

### Nutritional Information:

Calories:	371	Fat – Total:	13 grams
Protein:	27 grams	Saturated Fat:	2 grams
Carbohydrates:	36 grams	Sodium:	1256 milligrams
Dietary Fiber:	1 grams		
Cholesterol:	229 milligrams		

### Serve



### Helpful Tips

- For a spicy version of this recipe, try preparing and using a Carolina® or Mahatma® Spicy Saffron Yellow Rice mix instead
- To save time - buy sliced peppers and onions at the salad bar or produce area at your local grocer

Be sure to visit [www.carolinarice.com](http://www.carolinarice.com) or [www.mahatmarice.com](http://www.mahatmarice.com) for more recipes, videos and information



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