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Lamb and Wild Rice Salad with Lemon Vinaigrette

Grilling or roasting boneless leg of lamb is something we do often. But with just the two of us, we always have a lot of leftovers. We created this salad one day with some lamb and wild rice that we had in the fridge. We liked it so much, that we now grill lamb, cut it in small chunks and freeze it just so we have it on hand to make this salad!

6 ounces room temperature, cooked boneless lamb, cut into ½ inch pieces
2 cups cooked wild rice, room temperature
3 tablespoons flavorful olive oil
1 tablespoon fresh lemon juice
Kosher salt
Freshly ground pepper
1/3 cup green onions, thinly sliced on the diagonal

In a medium size serving bowl, combine the lamb and rice.

In a small bowl, whisk the oil and lemon juice.

Add the dressing to the lamb mixture and blend well.

Add salt and pepper to taste. (You may also want to add more lemon juice at this point depending on your preference.)

Sprinkle with the sliced green onions and serve.

Serves 2.

Victoria Wesseler

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