## **Nonnas Rice Salad**



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Recipe by: Laura Vitale

Serves 4 to 6

**Prep Time: 15 minutes** Cook Time: 25 minutes

## Ingredients

- \_1 cup of Arborio Rice
- 7oz can (or any similar to that size) of Tuna Packed in Olive Oil
- \_\_1-14.5oz can of Whole Corn Kernels
- 2 Hard Boiled Eggs, peeled and roughly chopped
- Handful of Cherry Tomatoes, halved or 2 vine ripe tomatoes chopped
- \_4oz of Mozzarella, diced
- \_Handful of Italian Castalvetrano Olives
- 1/4 cup of Olive Oil
- Salt

- 1) Cook the rice until tender in salted boiling water, drain and rinse well to cool and stop the cooking process.
- 2) Add the drained rice to a large bowl, along with the tuna, tomatoes, olives, hard boiled eggs, corn and mozzarella along with the oil and a pinch of salt, toss to mix well, adjust the salt and olive oil to taste, add to a bed of mixed greens and serve right away or chill in the fridge for half an hour before serving.

