



## ***Souris with Chicken Curried Rice Salad Recipe***

### **Souris Wine Notes:**

A medium-bodied, off-dry white with citrus, pear, peach notes, & a hint of honeysuckle. Crisp and refreshing, pairs well with seafood, creamy sauces, chicken, & Asian dishes.

### **Pairing Recipe:**

#### **Chicken Curried Rice Salad**

### ***Ingredients:***

- 1 (6.9 oz) package Chicken Rice-A-Roni®
- 2 tbsp vegetable oil
- ¾ tsp curry powder
- 2 (6 oz) jars marinated artichoke hearts, quartered
- ⅓ cup mayonnaise
- ½ cup sliced pimento-stuffed green olives
- ½ cup chopped green bell pepper
- 4 green onions, sliced
- 2 cups cooked chicken, diced
- Ground black pepper, to taste

### ***Instructions:***

1. Cook the rice-vermicelli mix with oil and curry powder until lightly toasted.
2. Add water and the seasoning packet. Bring to a boil, then cover and simmer 15-20 minutes. Let cool completely.
3. Cook and dice the chicken, then set aside to cool.
4. Drain the artichoke hearts, reserving the marinade from one jar.
5. Whisk the reserved marinade with mayonnaise to make a creamy dressing.
6. In a large bowl, combine the cooled rice, chicken, artichokes, olives, bell pepper, and green onions.
7. Fold in the dressing and season with black pepper to taste. Mix until well combined.
8. Cover and refrigerate for at least 1 hour before serving for the best flavor.