

## Rice Salad with Olives 橄榄米饭色拉



**Ingredients:** rice, eggs, cheese, gherkin, **Pitted Black Olives Coquillos**, olive oil, vinegar, mustard Salt, pepper.

### Preparation:

1. Boil quantity of your choice of rice in some water.
2. Once ready, drain the water and save the rice in a large bowl.
3. Add the seasoning: cut eggs, ut cheese, cut gherkin. Pitted Black Olives Coquillos, olive oil, vinegar, mustard, salt, pepper.
4. Generally mix all ingredients together with the Rice, and keep refrigerated for one hour before serving.

**配料:** 螺旋刑意大利面，番茄，班尼普罗旺斯香草风味绿橄榄，班尼去核黑橄榄，橄榄油，香草醋盐和胡椒粉。

### 制作方法:

1. 蒸煮适量米饭。
2. 饭熟后将水分沥出，放入大碗中。
3. 加入调味料：鸡蛋，碎干酪，醋浸小黄瓜，油浸去核黑橄榄，橄榄油，醋，芥末，盐和胡椒粉。
4. 搅拌均匀后，放入冰箱 1 小时后再食用。

