



Barcelona Rice Salad

Serves 1

Ingredients:

- 32 oz. (4 cups) Water
- 1 tsp. Salt
- 3 tsp. Tomato Paste
- 14 oz. (2 cups) Long Grain Rice
- 2 oz. (1/3 cup) Olive Oil
- 6 oz. (1½ cups) Chopped Green Bell Peppers
- 4 oz. (1 1/3 cups) Chopped Red Bell Peppers
- 3 oz. (½ cup) Chopped Piquillo Peppers
- 2.5 oz. (1 cup) Sliced Green Onions
- 1.5 oz. (4 Tbsp.) Sherry Vinegar
- 3 Tbsp. (3 cloves) Minced Garlic
- 18 oz. (2 cups) Boiled or Grilled Large Shrimp , shelled and de-veined
- Salt and Pepper to taste

Directions:

1. Bring water and salt to a boil in a large saucepan. Add tomato paste, rice, and 1 tablespoon oil. Bring to a boil, then lower to a simmer. Cover and allow to cook for 20 minutes or until all liquid is absorbed. Transfer to a large bowl and refrigerate to cool.
2. Combine the peppers and onions with the cooled rice.
3. Whisk remaining olive oil, vinegar and garlic. Drizzle over the rice mixture and toss with the shrimp. Season to taste with salt and pepper.