



### Cucumber Rice Salad

*Rice salads are so refreshing during the spring and summer. They also hold up well for a holiday buffet.*

Active Time: 10 minutes

Total Time 35 minutes

Yield: 6 – 8 servings

#### Ingredients:

- 1 cup white rice
- ½ teaspoon *HH Lemon Basil Seasoning Salt*, or sea salt
- 1 English cucumber, peeled and diced
- 3 green onions, white and light green parts sliced
- 2 Tablespoons finely chopped mint
- 3 Tablespoons *HH Lemon Olive Oil*
- 1 Tablespoon *HH Lemon Verbena or HH Dill Vinegar*

1. In medium saucepan, combine rice, *HH Lemon Basil Seasoning Salt* and 1 ¾ cups water. Bring to boil, cover, reduce heat to simmer. Cook for 18 minutes until rice is tender and water is absorbed.
2. Transfer rice to mixing bowl, cool, about 20 minutes.
3. Stir in diced cucumber, green onion, mint, *HH Lemon Olive Oil* and *HH Lemon Verbena or HH Dill Vinegar*.
4. Season with additional salt and pepper as desired.