



Milano Salami & WILD RICE SALAD

serves 6

- ¼ cup olive oil
- ½ cup orange juice
- ½ tsp ginger, chopped
- ¼ tsp garlic, chopped
- 1 tbsp sesame oil
- 2 tbsp rice wine vinegar
- 1 tsp soy sauce
- 1 tbsp sesame seeds
- 1 cup cauliflower florets, roasted
- ½ cup eggplant slices, roasted
- 2 cups Canadian wild rice, cooked
- ¾ cup dried cranberries
- ¾ cup red peppers, diced
- ¾ cup green peppers, diced
- ¼ cup red onions, diced
- 1 cup Soleterra d'Italia Milano salami, cubed

Preheat oven to 350F.

To make the dressing, combine olive oil, juice, ginger, garlic, sesame oil, vinegar, soy sauce and sesame seeds in a bowl and whisk until blended. Season to taste with salt and pepper. Set aside.

In a salad bowl, combine cauliflower, eggplant, rice, cranberries, peppers and onions. Pour in your desired amount of dressing and toss everything together. Season to taste with salt and pepper.

Roast the salami on a parchment-lined baking sheet for 5 to 8 minutes until the cubes are slightly crisp. Add half the salami into the salad and combine. Sprinkle the other half of the salami on top of the salad and serve.



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