

California Wild Rice Salad with Grilled Corn, Butternut Squash and Spanish Sherry Vinaigrette

*Created by Executive Chef Matthew Broucaret
Amador City, California
2nd place winner Salads division*

Ingredients:

1 small butternut squash, peeled, and diced
6 ears fresh yellow corn on the cob, husks removed, and grilled
4 cups California wild rice, cooked according to package directions and cooled
3 small shallots, finely diced
1 bunch green onions, thinly sliced on bias
1/2 half head kale, finely shredded
3/4 cup extra virgin olive oil
1/2 cup sherry wine vinegar
5 tablespoons chopped fresh rosemary
2 tablespoons chopped fresh thyme
2 tablespoons chopped fresh parsley
Kosher salt and black pepper to taste
3/4 cup toasted sliced almonds

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Instructions:

In a medium saucepan, bring 2 quarts water to a boil over medium-high heat. Add squash, and boil until squash is tender; drain well. Place squash in a large bowl.
Cut corn kernels off cob; add to squash. Add California wild rice, shallots, green onions, kale, olive oil, vinegar, rosemary, thyme, and parsley; toss gently to combine. Add salt and pepper to taste. Add almonds, tossing gently to combine. Serve immediately.

Makes 15-20 servings

California
WILD RICE

"I love using wild rice because of its versatility. I can make a salad, use it to make a stuffing for game birds or serve it as a side dish.

I love its luxurious nutty flavor and chewy texture, it really adds dimension to any dish.

~Executive Chef *Matthew Broucaret*~