



LIKE MOM USED TO MAKE Inspired by a 1960s classic, this side dish calls for Arborio rather than conventional rice, resulting in a chewy and creamy texture.

ARTICHOKE AND RICE SALAD

SERVES 6

- 1½ cups homemade or low-sodium store-bought chicken stock
 - 2 tablespoons olive oil
 - 1 medium yellow onion, finely chopped
 - 2 garlic cloves, minced
 - 1 cup Arborio rice
 - 2 teaspoons coarse salt
 - ¼ teaspoon curry powder
 - 12 small green olives, pitted and sliced
 - 12 ounces marinated artichoke hearts, cut into ½-inch wedges, liquid reserved
 - 1 celery stalk, thinly sliced on a bias
 - ½ ounce baby spinach (about 1 cup)
1. Bring stock to a simmer. Meanwhile, heat oil in a saucepan over medium heat.

Add onion and garlic. Cook until onion is translucent. Add rice, salt, and curry powder. Cook, stirring, 1 minute.

2. Raise heat, and add half the stock. Stir 30 seconds. Stir in remaining stock. Bring to a boil, then reduce heat to low, and cover. Cook 20 minutes.

3. Spread rice onto a rimmed baking sheet. Let cool. Cover with plastic wrap, and refrigerate 1 hour.

4. Combine olives, artichoke hearts, and celery in a large bowl. Add rice, and toss. Add 1 tablespoon reserved artichoke liquid, and toss. (Salad can be made up to this point and refrigerated overnight.)

5. Before serving, stir in spinach. Serve cold or at room temperature.