

A large, shallow white bowl is filled with a vibrant Mediterranean rice salad. The salad consists of long-grain white rice, diced tomatoes, shredded carrots, sliced cucumbers, and leafy green spinach. It is topped with crumbled feta cheese and a few pieces of dried, possibly sun-dried, meat. A small green garnish, resembling a piece of green onion or a sprig of mint, is tucked into the top left of the salad. The bowl sits on a bright green, textured napkin that is folded in a loose, circular shape. The background is a warm, golden-yellow color.

## The month's picks

1. Mediterranean rice salad
2. Chile relleno "soufflé"
3. Walnut-zucchini bread
4. Silky chocolate tart

# September favorites

Recipes from our readers, tested in *Sunset's* kitchen

BY MOLLY WATSON PHOTOGRAPHS BY DAN GOLDBERG

### Mediterranean rice salad

Lyn Michaud, Brighton, CO

"I created this dish for a potluck," Michaud says. Its bright flavors make it the perfect side dish for anything grilled.

**PREP AND COOK TIME** 45 minutes

**MAKES** 6 to 8 servings

**1½ tsp. salt**

**1½ cups long-grain rice**

**¼ cup fresh lemon juice**

**½ cup extra-virgin olive oil**

**¼ tsp. freshly ground black pepper**

**⅛ to ¼ tsp. red pepper flakes**

**2 cups chopped spinach leaves**

**1 red bell pepper, finely chopped**

**1 small cucumber, peeled, seeded, and finely chopped**

**½ cup chopped green onion**

**½ cup chopped kalamata olives**

**1 cup crumbled feta cheese**

**1.** In a medium saucepan, bring 2½ cups water to a boil. Add ½ tsp. salt and the

let sit 5 minutes. Uncover and fluff with a fork.

**2.** In a large bowl, whisk lemon juice, olive oil, garlic, oregano, pepper, pepper flakes, and remaining tsp. salt.

**3.** Add rice to dressing and toss to combine. Add spinach, toss, and let sit until no longer steaming, about 20 minutes. Add remaining ingredients and toss to combine. Serve at room temperature or cold.