

# Wild Rice, Dukkah Egg and Pomegranate Salad

Preparation time: 25 mins

Serves: 6 people

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Categories:

Quick & Easy, Lunch Recipes, Entertaining



## Ingredients

SALAD:

2/3 cups (130g) wild rice

6 eggs

1/2 cup store-bought dukkha

1 cup baby mint leaves

1 cup baby coriander leaves  
2 cups (60g) baby rocket leaves  
1/2 cup (40g) toasted flaked almonds  
1/4 cup (35g) pomegranate seeds  
1/4 cup (35g) dried cranberries  
1 x 400g can chickpeas, rinsed and drained

#### ORANGE DRESSING:

1 orange, rind finely grated and juiced  
1 tablespoon red wine vinegar  
2 tablespoons olive oil  
1 teaspoon Dijon mustard

## Method

#### SALAD:

1. Place rice in a medium saucepan of boiling water. Bring to the boil, reduce heat to medium and cook for 40-45 minutes or until tender. Drain.

2. Bring a small saucepan of water to the boil. Add eggs and simmer for 6 minutes for soft-boiled eggs. Drain and stand in cold water. Crack shells and gently peel. Place dukkha on a plate and roll the eggs in the dukkha. Set aside.

3. Place rice, mint, coriander, rocket, almonds, pomegranate, cranberries and chickpeas in a large bowl and toss to combine. Place on a large platter.

#### ORANGE DRESSING:

4. To make the dressing place the orange rind and juice, vinegar, oil, mustard, salt and pepper in a small bowl and whisk to combine.

5. Drizzle the salad with dressing. Halve the eggs and place on top of the salad. Sprinkle with extra dukkah to serve.