

Rice Salad with Lemon, Dill, and Red Onion

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Serves: 4

<http://www.marthastewart.com/332285/rice-salad-with-lemon-dill-and-red-onion>

¼ teaspoon coarse salt, plus more for cooking water
1 cup white long-grain rice
½ small red onion, finely chopped (about 1/3 cup)
3 tablespoons red-wine vinegar
3 tablespoons freshly squeezed lemon juice (1 lemon)
2-½ tablespoons extra-virgin olive oil
1-½ teaspoons finely chopped garlic
¼ teaspoon freshly ground pepper
3 tablespoons roughly chopped fresh dill
Grated zest of 1 lemon



Photography: Stefan Anderson

1. Bring a medium saucepan three-quarters full of water to at boil; add salt. Stir in rice, and return water to a boil. Reduce heat to a simmer; cook uncovered until rice is tender, about 14 minutes. Drain rice in a sieve, and transfer to a medium bowl.
2. Meanwhile, mix together red onion and vinegar in a small bowl. Let sit 5 minutes; strain onion in a sieve, discarding vinegar. Place lemon juice, oil, garlic, ¼ teaspoon salt, and the pepper in another small bowl, and whisk to combine.
3. Drizzle lemon mixture over hot rice. Add reserved onion, dill, and lemon zest; toss to combine. Serve.