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Wild Thyme Summer Salad

Fresh Thyme is often overlooked. Thyme has an earthy flavor, and depending on how generously you use it will make a statement in your dishes.

Using fresh Thyme is very easy, just run you fingertips down each sprig and the leaves just zip off! The Wild Thyme Summer Salad is an easy summer recipe! Enjoy the fresh taste of Thyme.



3 cups cooked rice	¼ cup chopped thyme leaves
2 boneless, skinless chicken breast, cooked and cut into 1-inch cubes	1 large package strawberry gelatin
1 8 ½ ounce jar sun-dried tomatoes, drained and chopped	3 cups cold strawberries
1/3 cup chopped Kalamata olives	¾ cup brown sugar
½ cup prepared vinaigrette	

Directions:

In a large bowl, combine rice, chicken, tomatoes, olives, vinaigrette and thyme. Toss well.

Yield: Makes 4 servings

Recipe from the USA Rice Federation- from a contest winner Sharvn Hill.