STRAWBERRY, SWISS CHARD AND WILD RICE SALAD

INGREDIENTS

**For the salad:**

* 14 cups dry wild rice prepared as directed… divide into two batches to cook in rice cooker :-)
* 2 ice cream buckets of chard, washed well, spun dry and cut into ribbons+ stems chopped up like celery
* Fresh mint leaves washed and spun dried stems off, thinly sliced
* 6 containers washed and sliced strawberries
* Walnuts on the side
* Grated Parmesan Cheese on the side

**For the dressing**

* 5 1/3 cup fresh lemon juice (about 1 1/2 lemons)
* 2 cups olive oil
* 2 cups honey

INSTRUCTIONS

1. Cook Rice in two batches in rice cooker. Fluff and let cool… put in base of large stainless steel trays with lids
2. Meanwhile, make the dressing by blending the lemon juice, olive oil, and honey in the blender… store in container in fridge (large jugs above stove)
3. Prepare the chard, rinse out buckets and store back in buckets… put sticky note on it to say when prepared.
4. Prepare sliced mint leaves & strawberries, and leave separate stored in fridge.
5. Walnuts and Cheese will be served on side.