



ORZO WITH MANDARIN ORANGES & CANDIED SLICED ALMONDS

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I chose this dish because even my kids love it. I get requests to make it for family gatherings.

INGREDIENTS:

1 box orzo
3 celery stalks, chopped into small pieces
3 bunches of green onion, chopped
2 cans mandarin oranges, drained
1/2 cup vegetable oil
4 tablespoons sugar
4 tablespoons rice vinegar
1 teaspoon salt
parsley flakes
dash of pepper
1 larger bag of sliced almonds (about 1 1/2 cups)
3/4 cups sugar

DIRECTIONS:

1. Mix all of the ingredients together.
2. For dressing combine the following: 1/2 cup vegetable oil 4 tablespoons sugar 4 tablespoons rice vinegar 1 teaspoon salt parsley flakes for color dash of pepper Add dressing to salad.
3. Put in fridge. It is best to make this orzo the night before or early in the day you will be serving it so the flavours develop.
4. To make the almonds: 1 larger bag of sliced almonds (about 1 1/2 cups) 3/4 cups sugar. Put almonds and sugar in pan and cook on medium until sugar melts. Stir constantly or the almonds will burn. And trust me they burn quick;) Next, place the almonds on wax paper to cool. Once fully cooled, break into pieces and store until you are ready to serve the salad.
5. Right before serving stir in the almonds. If you mix them in too soon they won't be crunchy.