

Surimi Sticks & Rice Salad

A family favourite

Author: Elisa | [inthekitchenwithelisa](http://inthekitchenwithelisa.com)

INGREDIENTS

- 180g basmati rice
- 2 eggs
- 1 small white onion
- ½ cucumber
- 250g surimi sticks
- 1 sweet apple
- 200g sweet corn (canned)
- some fresh dill

- 4tbsp natural yogurt
- 1tbsp olive oil
- salt
- pepper



DIRECTIONS

1. Boil the rice until cooked. Once cooked wash the rice with some cold water and strain with a sieve. Alternatively you can just leave the rice to cool uncovered, this will however take longer.
2. Hard boil the eggs and leave to cool completely.
3. Cube the onion finely. Also cube the cucumber, the surimi sticks, the eggs and the apple and chop the dill finely.
4. Take a big bowl and add the cooled rice to it. Then add the onion, the cucumber, the surimi sticks, the eggs, the sweet corn, the apple and about a handful of fresh dill. Mix shortly.
5. To make the dressing, in a small bowl combine the yogurt with the olive oil and season with some salt and pepper. Mix well until combined and then add to the salad. Mix the dressing with the salad.
6. Transfer into another bowl for serving and decorate with some more fresh dill.
7. Best enjoyed freshly made.