

# CURRY FLURRY.

**Create it cool with Rice-A-Roni and California Avocados.**

You'll cause quite a flurry among your guests when you serve our cold Rice-A-Roni and avocado summer salad. Pile the chilled curry high in golden-green avocado half shells. Share the recipe!

## Summer Salad

- |  |                              |
|--|------------------------------|
| 3 California Avocados, halved,<br>pitted, peeled | ½ cup Italian Salad Dressing |
| 1 (8 oz.) pkg. Chicken Flavor<br>Rice-A-Roni     | 2 Tbsp. chutney              |
| 2 Tbsp. butter or margarine                      | ¼ cup raisins                |
| ¾ tsp. curry powder                              | 2 Tbsp. sliced green onion   |
|  | ½ cup grated coconut         |
|  | ¼ cup shredded carrots       |

Brown rice/vermicelli with butter and curry powder. Add contents of flavor packet and 2½ cups water. Heat to boiling, reduce heat and simmer for 15 minutes. Chill.

Then combine salad dressing, chutney and raisins, let stand 5 minutes. Toss chilled Rice-A-Roni with dressing and remaining ingredients. Lay avocado half-shell on bed of lettuce: fill center with rice/curry mixture. Makes 6 servings. Variation: Cook Rice-A-Roni with one cup diced, boned chicken.



**Love Food From California  
Rice-A-Roni**

"The San Francisco Treat"