

# Wild Rice and Spinach Salad – Gibbs-California Wild Rice

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By Published: August 13, 2012

## Ingredients

- 2 cups [California Wild Rice](#) *cooked, drained well and cooled*
- 1/2 cup [green onions](#) *thinly sliced*
- 2 [chicken breasts](#) *poached and cooled*
- 1 tbsp [soy sauce](#)
- 2 cups [fresh spinach](#) *torn into bite-sized pieces*
- 1/2 cup [ham](#) *cooked, crumbled*
- 1/2 cup [Italian salad dressing](#) *(oil and vinegar type)*
- 1/2 tsp [sugar](#)

## Instructions

1. Prepare the wild rice, spinach, green onion and bacon.
2. Remove meat from chicken breast in large chunks or "shreds."
3. Combine salad dressing, soy sauce and sugar, stirring to dissolve sugar.
4. If doing salad preparations ahead of time, package and refrigerate each ingredient and dressing separately.
5. When ready to serve, toss all ingredients in a serving bowl adding the dressing during the final tossing.