

BLACK RICE SUMMER SALAD

Ingredients:

- 1 c. black rice, uncooked
- 1 c. thin ribbons of green and/or red cabbage
- 1 carrot, julienned
- ½ c. lightly cooked shelled edamame
- ¼ c. chopped pink celery
(or ½ c. chopped regular celery)
- ¼ c. pomegranate arils

- ½ c. slivered almonds

- 3 T. fresh lemon juice
- 2 T. extra virgin olive oil
- 1 T. white miso paste
- 1 T. tahini
- 1 tsp. Sriracha
- 1 tsp. honey
- ½ tsp. sea salt
- Pinch of freshly ground black pepper



Directions:

- 1) Cook the rice according to the package directions. (Usually takes about 40 minutes.) Let the cooked rice cool.
- 2) Combine the cooled rice with the cabbage, carrot, edamame, celery, and pomegranate in a large salad bowl.
- 3) Lightly toast the slivered almonds, let them cool, and stir them into the salad.
- 4) For the dressing, whisk the remaining ingredients (lemon juice, olive oil, miso, tahini, Sriracha, honey, salt, and pepper) together in a separate small bowl.
- 5) Toss the dressing into the salad. Add salt and pepper, to taste. Enjoy!

Allegro Wine Pairing: Sauvignon Blanc