



Rice Salad

serves 8-10 as part of a meal

- 2 cups Wehani rice
- 4 cups water
- 1 teaspoon sea salt
- 2 tablespoons ghee
- 2 cups puffed rice
- 1 teaspoon ground cumin
- 1 teaspoon ground coriander
- 1/2 teaspoon ground cayenne
- 3/4 teaspoon sea salt
- 1/4 cup fresh lemon juice
- 2 tablespoons honey
- 1/2 teaspoon ground cumin
- 1 teaspoon ground coriander
- 1/2 teaspoon ground cayenne
- 1 garlic clove, peeled and smashed
- 1/2 cup olive oil
- 2 cups watermelon radish in 1/4" dice
- 2 cups cashews, lightly toasted and chopped
- 12 dates, pitted and chopped
- 2 bunches scallions, white & pale green parts thinly slices
- 1 cup cilantro leaves, chopped, plus a few sprigs for garnish

Preheat oven to 325° and cover a baking sheet with parchment.

Rinse the rice well, then combine in a saucepan with water and salt and bring to the

boil. Stir, cover and turn heat down to low. Cook for about 45 minutes, until water is mostly absorbed and rice is tender. Set aside, covered, to rest and cool for 30 minutes.

Meanwhile, place puffed rice in a medium bowl. Then, in a medium skillet, melt ghee, and add cumin, coriander and cayenne. Stir and let spices warm for about 30 seconds, then pour spiced ghee over the puffed rice and toss well to coat. Add 3/4 teaspoon salt and toss again.

Spread rice on baking sheet and toast in the oven until crispy and lightly golden, about 15 minutes. Remove from oven and set aside to cool.

In a mug or small bowl, whisk together lemon juice, honey and spices until combined. Add smashed garlic clove. Then whisk in olive oil in a steady stream to emulsify dressing. Taste and season with salt and pepper. Set aside.

When rice has rested, stir in radish, cashews, dates, scallions and cilantro. Remove garlic clove from dressing and pour most of it over the salad. Toss well to combine. Taste and adjust seasoning and add more dressing if needed.

Just before serving stir in most of the puffed rice, reserving a couple of tablespoons for a garnish. Sprinkle that on top and add a few sprigs of cilantro. Serve at room temperature. Rice salad will keep in the refrigerator, tightly covered, for 5 days.