



Simple | Healthy | Delicious

Black Rice Salad with Lemon Vinaigrette



INGREDIENTS

1 cup Nature's Earthly Choice black rice
Kosher salt
½ cup walnuts
¼ cup Meyer lemon juice or 3 tablespoons regular lemon juice
2 tablespoons white wine vinegar
1 tablespoon agave syrup (nectar) or honey
¼ cup extra-virgin olive oil
4 scallions, thinly sliced
1 cup frozen shelled edamame, thawed
1 cup grape tomatoes, halved
4 ounces green beans, thinly sliced (about 1 cup)
Freshly ground black pepper

DIRECTIONS:

1. Preheat oven to 350°F. Cook rice in a medium saucepan of boiling salted water until tender, 35-40 minutes. Drain well, spread out on a plate or a rimmed baking sheet, and let cool.
2. Meanwhile, spread out walnuts on another rimmed baking sheet. Toast in oven, tossing once, until fragrant, 8-10 minutes. Let cool; chop.
3. Whisk lemon juice, vinegar, and agave in a small bowl. Whisking constantly, gradually drizzle in oil. Season vinaigrette with salt.
4. Toss rice, walnuts, scallions, edamame, tomatoes, green beans, and vinaigrette in a large bowl. Season with salt and pepper.