

# Black Rice Salad with Lemon Vinaigrette

simple  
healthy  
delicious

## 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.