



Simple | Healthy | Delicious

Bamboo-Ginger Rice Salad

INGREDIENTS

1 1/3 cups Nature's Earthly Choice Bamboo Rice
2 2/3 cups water
Sea salt & freshly-ground pepper to taste
3 tablespoons seasoned rice vinegar
2 tablespoons Extra Virgin Olive Oil
1 cup frozen shelled edamame soybeans or peas, cooked (according to package directions)
1 carrot, shredded
4 radishes, cut in half and thinly-sliced, optional
1/4 cup pickled ginger, drained and coarsely-chopped
1/4 cup sliced scallions or chives



DIRECTIONS:

1. In a saucepan, heat bamboo rice, water and 1 teaspoon salt to boiling. Cover and simmer 20 minutes. Let stand 5 minutes.
2. Gently spread rice on large rimmed baking sheet. Sprinkle with seasoned rice vinegar and olive oil; toss gently to coat. Cool to room temperature.
3. In a large bowl, gently toss rice with edamame, carrot, radishes, pickled ginger, scallions and salt & pepper, to taste.