

Black Rice Salad with Lemon Vinaigrette

ACTIVE 15 MINUTES TOTAL 1 HOUR 20 MINUTES

6 SERVINGS The pleasantly earthy flavor of black rice pairs well with the bright acidity of this vinaigrette. If you can't find it, use wild rice instead.

- 1 cup black rice (preferably Lotus Foods Forbidden Rice)
- Kosher salt
- ½ cup walnuts
- ¼ cup Meyer lemon juice or 3 Tbsp. regular lemon juice
- 2 Tbsp. white wine vinegar
- 1 Tbsp. 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 oz. green beans, thinly sliced (about 1 cup)
- Freshly ground black pepper

INGREDIENT INFO: Black rice is available at natural foods and specialty foods stores and some supermarkets.

Preheat oven to 350°. 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.

Meanwhile, spread out walnuts on another rimmed baking sheet. Toast in oven, tossing once, until fragrant, 8–10 minutes. Let cool; chop.

Whisk lemon juice, vinegar, and agave in a small bowl. Whisking constantly, gradually drizzle in oil. Season vinaigrette with salt.

Toss rice, walnuts, scallions, edamame, tomatoes, green beans, and vinaigrette in a large bowl. Season with salt and pepper.

CALORIES 310 **FAT** 18 G **FIBER** 4 G