



Crispy Rice Salad

Yield: 4 -6 servings

Ingredients:

- 2 cups Jasmine Rice , Deep Fried
- 1 cup Cauliflower Florets
- 3 cups Curly Kale
- 2 cups Currants
- 1 cup Cucumber , Diced 1/2 Inch
- 1 cup Red Pepper , Diced 1/2 Inch
- 1/2 cup Scallions, Bias Cut
- 6 fl oz White Balsamic Vinaigrette

Directions:

1. Deep fry jasmine rice until puffed and crispy. Drain and reserve.
2. In a food processor, pulse cauliflower and kale until coarsely chopped.
3. Place all ingredients in a mixing bowl and toss to coat with White Balsamic Vinaigrette
4. Plate and serve.