

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.

Recipe and photo courtesy of Ken's