

# CURRIED RICE SALAD

## INGREDIENTS

### *Salad*

- 1/2 cup uncooked white basmati rice
- 1 1/2 cups water
- 1/4 small red onion, finely chopped
- 1/2 small green capsicum, diced
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- 1 stalk celery, thinly sliced
- 1 carrot, grated
- 1 cup cabbage, finely shredded

### *Dressing*

- 2-3 tbsp balsamic vinegar
- 2-3 tbsp rice vinegar
- 2 tsp Dijon mustard
- 1 tsp toasted sesame oil (optional)
- 2 cloves garlic, minced or pressed
- 1 tsp soy sauce, salt reduced
- 2 tsp curry powder

### **Method:**

1. Bring water to a boil, add rice, and then return to a simmer.
2. Cover and cook until rice just tender.
3. Drain off excess liquid.
4. Allow rice to cool.
5. Prepare all vegetables as directed, then add to cooled rice.
6. Combine vinegars and remaining dressing ingredients and mix well.
7. Pour over salad immediately before serving and toss to mix.

### **Serving Suggestion:**

Use as an alternative to potato or vegetables

Serves 4



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