

## Forbidden Rice Salad

with Sugar Snap Peas, Beets & Mango

Forbidden rice may have earned its name from ancient China, where only emperors could enjoy this rare, nutrient-dense grain. Luckily, you don't have to be a royal to enjoy it today. Tossed with juicy mango, crisp snap peas, and sweet beets, this salad is full of unexpected flavors. The cilantro-lime vinaigrette pulls them all together!



40 min



level 1



















Lime





Sugar Snap Peas Shallot



Scallions

Ingredients	2 People	4 People
Forbidden Rice	3/4 C	1 ½ C
Lime	1	2
Scallions	2	4
Shallot	1	2
Cilantro	1 bunch	2 bunches
Mango	1	2
Sugar Snap Peas	6 oz	12 oz
Pre-Cooked Beets	8 oz	16 oz
Olive Oil*	2 T	4 T

Nutrition per person Calories: 518 cal | Carbs: 87 g | Fat: 14 g | Protein: 10 g | Fiber: 7 g

*Not Included	1 in
Allergens	34 in
(None)	.z. _i=_
Tools	Ruler 0 in

Medium Pot, Medium

Bowl, Small Bowl, Peeler



- In a medium pot, bring 3 cups water to a boil with a large pinch of salt. Meanwhile, halve and juice the lime. Mince the shallot. Chop the cilantro. Thinly slice the scallions and beets.
- 2 Once boiling, add the snap peas to the boiling water and cook for 2-3 minutes, until crisp-tender. Remove with a slotted spoon and rinse under cold water, then set aside in a medium bowl. Add the forbidden rice to the boiling water and cook, covered, for 25-30 minutes, until tender. Drain and set aside with the snap peas.



- 3 While the rice cooks, prepare the rest of the salad: peel the **mango**, then slice around the flat pit to remove the flesh. Cut the mango into ½-inch pieces.
- 4 Make the **dressing**: in a small bowl, combine the **lime juice**, **half the cilantro**, **shallot** (to taste), and 2 tablespoons **olive oil**. Season with **salt** and **pepper**.



5 Toss the mango, beets, and scallions with the rice and snap peas, then drizzle with the dressing. Season with salt and pepper and toss to combine. Serve in bowls and garnish with remaining cilantro. Enjoy!

