

Black Rice Salad with Lemon Vinaigrette

Makes 8-10 servings

Ingredient info: Black rice is available at natural food and specialty food stores and some supermarkets. I get it at Kroger in the rice section.

ingredients

1 cup black rice, uncooked

Kosher salt

1/2 cup walnuts

1/4 cup [Meyer lemon](#) juice or 3 tablespoons regular lemon juice (which is what I used)

2 tablespoons white wine vinegar

1 tablespoon agave syrup (nectar) or honey

1/4 cup extra-virgin olive oil

4 scallions (green onions), thinly sliced

1 cup frozen shelled edamame, thawed

1 cup grape tomatoes, halved

4 ounces green beans, thinly sliced (about 1 cup)

Freshly ground black pepper

Feta cheese to taste (optional)

preparation

Preheat oven to 350°F. Cook rice in a medium saucepan according to package instructions until tender, 35-40 minutes. Drain well, spread on a plate or a rimmed baking sheet, and let cool.

Meanwhile, spread walnuts on another rimmed baking sheet. Toast in oven, tossing once, until fragrant, 8-10 minutes. Let cool then coarsely chop.

Whisk lemon juice, vinegar, and agave or honey in a small bowl. Whisking constantly, slowly drizzle in oil. Season vinaigrette with salt to taste.

Toss rice, walnuts, scallions, edamame, tomatoes, green beans, and vinaigrette in a large bowl. Season with salt and pepper to taste. I like to add Feta cheese just before serving.