

Japanese-Style Rice Salad (“366 Delicious Ways to Cook Rice, Beans and Grains” Andrea Chesman)

Yield: 4-6 servings

Salad: 4 cups cooked white or brown rice, cooled

1 ½ cups bean sprouts

1 cup snow peas or sugar snap peas

1 cup grated daikon

1 carrot, grated

4 scallions, chopped

¼ cup chopped fresh cilantro

Dressing: 1-inch piece fresh ginger, peeled and minced

1 garlic clove, minced

3 Tbsp tamari

3 Tbsp rice wine vinegar

1 Tbsp mirin (sweet Japanese rice wine)

1 Tbsp sugar

1 Tbsp sesame oil

Combine the cooled rice with the bean sprouts, peas, daikon, carrot, scallions and cilantro.

Combine the dressing ingredients in the order given, beating in the sesame oil last. Just before serving, pour the dressing over the salad and toss lightly. Serve at once.