

BROWN RICE HERB SALAD

Source: My Pantry - Alice Waters

Prepared by : Michelle Innes

1 garlic clove, peeled

Sea Salt

Freshly ground black pepper

4 tsp. red wine vinegar

½ lb. cherry tomatoes

2 cucumbers

2 cups cooked brown rice

¼ cup chopped mint leaves

¼ cup chopped cilantro, leaves

¼ cup chopped parsley leaves

1/3 cup extra-virgin olive oil

Pound the garlic clove and pinch of salt into a smooth paste in a mortar. Add some pepper and the vinegar. Cut the tomatoes in half, peel and dice the cucumbers, and toss the vegetables in a bowl with the rice and chopped herbs. Whisk the olive oil into the vinegar in the mortar and stir this vinaigrette into the bowl with the rice and vegetables. Serve at room temperature.

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Cook's Notes: I loved this dish!

