

Basmati Rice Salad with Mango & Cucumber

Ingredients:

2 ½ cups basmati rice
Kosher salt
½ cup plus 1 tbl. extra virgin olive oil, more as needed
1/3 cup rice vinegar
1 tbl. Asian sesame oil
2 tbl. finely grated fresh ginger
Freshly ground black pepper
1 ¼ cups diced mango (1/2-inch dice)
1 ¼ cups diced peeled cucumber (1/2-inch dice)
½ cup thinly sliced scallions
¼ cup chopped fresh cilantro leaves

Directions:

Rinse the rice under cold water and drain. Bring 7 cups of water to a boil in a 4-quart pot over high heat. Add 3/4 tsp. salt. Add the rice, reduce the heat to a simmer, and cook uncovered, stirring occasionally and adding more boiling water as necessary to keep the rice covered, until tender, about 10 to 15 minutes. Drain and rinse the rice with cold water to stop the cooking.

Transfer the rice to a foil-lined rimmed baking sheet, drizzle with 1 Tbs. of the oil, and toss lightly to coat. Spread the rice on the baking sheet and cool completely at room temperature or in the refrigerator.

Put the vinegar in a small bowl and gradually whisk in the remaining 1/2 cup of olive oil. Whisk in the sesame oil and ginger. Taste and season with salt, pepper, and additional vinegar or olive oils needed.

Put the cooked and cooled rice in a large serving bowl and toss to break up any clumps. Add the mango, cucumber, scallions, cilantro, and 1/2 cup vinaigrette and toss. Taste and season as needed with more vinaigrette, salt, pepper, and serve.

Cook's Note: The salad can be refrigerated for up to 1 day. If making ahead, let sit at room temperature so it's not refrigerator-cold and season with more vinaigrette, salt and pepper before serving.

~ Credit: Fine Cooking