

# Black Rice Salad with Lemon Vinaigrette



## Ingredients

- 1 cup black rice
- Kosher salt
- 3 tablespoons lemon juice
- 2 tablespoons white wine vinegar
- 1 tablespoon agave syrup (nectar) or honey
- ¼ cup extra-virgin olive oil
- 4 scallions, thinly sliced
- 1 cup frozen shelled edamame, thawed
- 1 cup grape tomatoes, halved
- 4 ounces green beans, about 1 cup
- Freshly ground black pepper

## Directions

1. Cook rice in a medium saucepan of boiling salted water until tender, 35-40 minutes. Drain well, spread out on a plate or a rimmed baking sheet, and let cool.
2. Chop scallions and green beans, whisk lemon juice, vinegar, and agave in a small bowl. Whisking constantly, gradually drizzle in oil. Season vinaigrette with salt.
3. Toss rice, scallions, edamame, tomatoes, green beans, and vinaigrette in a large bowl. Season with salt and pepper.

Ingredient info: Black rice is available at natural foods and specialty foods stores and some supermarkets.

## Nutrition Facts

Servings Per Recipe	6
Calories:	274
Total Fat	6.7 g
Saturated Fat	1.3 g
Cholesterol	0 mg
Sodium	6508 mg
Total Carbohydrate	50.4 g
Dietary Fiber	10.8 g
Total Sugars	4.7 g
Protein	9.4 g