



BROWN RICE, MANGO AND SMOKED CHICKEN SALAD WITH LIME AND TAMARI DRESSING

Medium grain brown rice has a pleasant nutty taste and chewy texture. It can be sticky, so for salads I usually rinse the cooked rice with cold water before using. This salad is also excellent with russet colored Wehani or red rice from Bhutan. Substitute smoked turkey, plain cooked chicken, pork loin, or shrimp for the smoked chicken. Adapted from the book *The Amazing World of Rice*.

Makes 4 servings.

3 cups cooked and cooled Bhutanese red rice or medium grain brown rice
6 ounces smoked chicken breast, skin removed, diced (1/4 inch) about 1 cup
1 ripe mango, halved, peeled, and cut into 1/4 inch dice (about 2 cups)
1 half cup thinly sliced scallions (white and green parts)
1 jalapeño chile, stem and seeded removed, minced
1/2 cup roasted unsalted cashews, chopped

Lime and Tamari Dressing

1/4 cup canola oil
3 tablespoons fresh lime juice
1 tablespoon tamari
1 teaspoon grated fresh ginger
1 garlic clove, minced

1. For the dressing: Whisk the oil, lime juice, tamari, ginger, and garlic in a large bowl.
2. Add the rice, smoked chicken, mango, scallions, and jalapeno. Toss to blend. Sprinkle with the cashews. Serve at room temperature.