thai coconut rice salad



cook time:	prep time:	featured product:
15	**15**	**romaine heart leaves**

delicious and nutritious are only two words that can begin to describe this thai coconut rice salad recipe! this salad combines creamy coconut rice and our flavorful avocado cilantro dressing to make a delicious thai-inspired salad. not only is it tasty, but it's easy to make as well! enjoy this healthy bowl in twenty minutes or less! great as a healthy lunch or dinner salad choice!

ingredients

3 lightly packed cups roughly chopped **organicgirl© romaine heart leaves** ?
½ cup **organicgirl© avocado cilantro dressing**
1 cup short grain white rice
1¼ cups coconut water
½ teaspoon fine sea salt
1 large carrot, peeled and cut into matchsticks
4 green onions, thinly sliced
½ cup roughly chopped cilantro
¼ cup thai basil leaves
¼ cup mint leaves
¼ cup toasted flaked coconut

substitutions

? *substitute with* **little gems**

directions

1. in a medium saucepan combine rice, coconut water, and salt. bring to a boil, then reduce heat to medium-low, cover, and simmer until rice is tender, about 15 minutes. let stand off heat 5 minutes, then transfer to a large bowl to cool until barely warm.

2. toss rice with dressing, then toss with romaine, carrot, green onion, cilantro, basil, and mint. garnish with coconut.



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