tropical black rice salad



cook time:	prep time:	featured product:
45	**10**	**butter, plus!**

add some bold, beautiful colors to your meal with this mouthwatering tropical black rice salad recipe! fresh, juicy mango and mint leaves add a refreshing flavor to this salad. black rice and our butter, plus! greens fill you up and keep you going. drizzle our pomegranate balsamic dressing on top for an inspiring salad you'll add to your list of favorites!

ingredients

4 servings

1 package (5 oz) **organicgirl® butter, plus!** ?
½ cup **organicgirl® pomegranate balsamic dressing**
1 cup black rice
½ teaspoon fine sea salt
2 large mangoes, peeled, pitted, and cubed
½ cup fresh mint leaves
½ cup macadamia nuts, roughly chopped

substitutions

? *substitute with* **butter, baby!**

directions

1. in a medium saucepan combine rice, salt and 2 cups water. bring to a boil, cover, reduce the heat to medium-low, and simmer until tender, about 45 minutes. remove from the heat and let sit, covered, for 10 minutes. transfer rice to a large bowl and allow to cool.

2. toss lettuce, mango, mint and dressing with rice. sprinkle with macadamia nuts.