

Rice Salad with Cauliflower, Cashews, Mango, and Tart Cherries

Serves 6

The original version of this dish is from Cook's Illustrated. I changed the method of cooking rice (see Rice recipe) and substituted tart cherries for currents to give it more color.



Ingredients:

- 1 cup basmati or jasmine rice
- 2 Tbsp. vegetable oil
- 1/2 head of cauliflower
- 1 Tbsp. curry powder
- 3/4 tsp. salt (divided)
- 1/4 cup dried tart cherries
- 1/4 cup water
- 1/2 cup cashews
- 1 mango or 1 can (15 oz.) of diced mango
- 3 chives (3 Tbsp. minced)
- 1/4 tsp. pepper

Equipment

- 12" skillet
- Large bowl

Rice Salad with cauliflower, mango, cashews, and tart cherries:

☑	Directions	Time (min)	
	Make 1 cup fragrant rice (see Rice recipe)		
	Cut 1/2 head of cauliflower into small florets (2 cups)	5	
	Chop 1/2 cup cashews	1	
	In a toaster oven or in a skillet, toast the cashews	3	
	Remove flesh from one mango or drain 1 can of diced mango	3	
	Heat 2 Tbsp. oil in a skillet until shimmering	2	20
	Add cauliflower, 1 Tbsp. curry powder, and 1/2 tsp. salt. Stir to cover cauliflower with curry powder	1	
	Add 1/4 cup dried cherries and 1/4 cup water. Reduce heat to medium and stir until water evaporates	3	
	Allow rice and cauliflower to cool	20	
	In a large bowl, toss to combine the rice cauliflower, mango, cashews, 1/4 tsp. salt and 1/4 tsp. pepper	2	
	Mince 3 chives (3 Tbsp.) and sprinkle over rice	1	
	Total		43