

Food Babe's Asian Citrus Rice Salad



Prep Time:	Cook Time:	Total Time:	Serves:
10 mins	45 mins	55 mins	2

<https://foodbabe.com/asian-citrus-rice-salad>

Ingredients:

- 1 cup basmati rice, cooked
- 2 cups romaine lettuce, chopped
- 1 green bell pepper, diced
- 2 carrots, shredded
- ¼ cup toasted almonds
- 1 orange, peeled and sliced
- 4 ounces chicken breasts, cooked and sliced
- 2 tablespoons fresh cilantro, chopped

Asian Dressing

- 1 tablespoon raw honey (get local if possible)
- ¼ cup tamari soy sauce
- 1 teaspoon ginger root, grated
- 3 tablespoons brown rice vinegar
- 1 teaspoon garlic clove, minced
- 2 tablespoons extra virgin olive oil
- 3 tablespoons filtered water

Instructions:

1. To make the dressing, place all of the ingredients in a bowl and whisk until fully combined.
2. For the salad, place all of the ingredients in a bowl. Pour some of the dressing over the salad until your desired liking. To serve, place half of the salad on a plate. Enjoy!

Notes:

- Please choose all organic ingredients if possible.