

# **Curried Mango Rice with Cashews**

*Serves 6*

2 cups long grain brown rice

4 cups water

1 3/4 teaspoon salt

2 cups diced mango

1 cup thinly sliced green onion

3/4 cup roasted cashews

4 tablespoons roasted pepitas

cilantro and lime for garnish

Cook rice with the water and salt until just tender. Let cool. (This can be done a day ahead). Toss the rice with the mango, green onion, cashews, pepitas, and curry lime dressing. Check the seasoning and add salt as necessary. Garnish with chopped cilantro and lime wedges. Serve.

*Note:* If you are making this in advance, toss the salad with the dressing, but leave the cashews and pumpkin seeds out until the last minute. This allows the rice to absorb the flavors of the dressing and prevents the nuts and seeds from becoming soggy.

## **curry lime dressing**

2 teaspoons curry paste (not powder- available in Asian section of market)

Juice and zest of 2 limes

6 tablespoons olive oil

4 tablespoons cilantro

salt and pepper to taste

Mix the curry paste with the lime zest and juice. Whisk in the olive oil. Stir in the cilantro. Season with salt and pepper.