

CRISPY RICE SALAD WITH CREAMY SWEET CHILLI DRESSING

Serves: 4 large bowls

Crispy Rice:

450 g cooked jasmine rice cooled
3 tsp soy sauce (I used 1 dark soy and 2 regular)
1 tbsp chilli crisp oil
1 tbsp sesame oil

Salad:

1 cup edamame
1 bunch green onions thinly sliced
1 avocado chopped
1 packet vegan Chicken

Sweet Chilli Creamy Dressing:

1/4 cup Greek yoghurt
1/4 cup light mayo
50 ml sweet chilli sauce
1/2 tsp paprika
Water to thin

Method:

Make the crispy rice by preheating the oven to 200 C and lining a tray with baking paper. Toss the cooled rice with soy sauce, chilli crisp and sesame oil until coated then spread out evenly and bake for 30 to 40 minutes tossing halfway until golden and crispy. Set aside.

Cook the chicken as instructed.

To assemble add edamame, green onion, avocado, cooked chicken and crispy rice to a large bowl.

Make the dressing by whisking all ingredients until smooth using water to thin. Taste and adjust. Pour dressing over the salad and toss gently. Serve and enjoy.