

Red Rice Salad with Boiled Eggs and Macadamias

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Heidi Swanson is a fan of Sri Lankan **Heirloom Red Rice**. Here is a recipe from her collection that is perfectly matching with *Ceylon Pure* **Heirloom Red Rice**

If you are interested in reading more about this recipe follow – <http://www.101cookbooks.com/archives/red-rice-salad-recipe.html>

Ingredients

- 1 3/4 cups to 2 cups water
- 1 cup red rice (*Ceylon Pure* **Heirloom Red Rice**)
- 2 tablespoons oil
- 4 large shallots, chopped
- 3 cloves garlic, chopped
- 1 large red chile, seeded and chopped
- 1-inch piece ginger root, chopped (hs note: I grated it)
- 1 teaspoon ground coriander
- 1 large carrot, thinly sliced
- 8 ounces green beans, trimmed and chopped
- 1/2 cup coconut milk (hs note: lite is fine)
- 1/4 cup soy sauce
- 1/2 teaspoon molasses
- 4 large eggs, boiled and peeled
- 1 large lime, quartered
- 1/2 cup julienned fresh basil
- 1/4 cup macadamia nuts, toasted and chopped

Method

In a 1-quart saucepan with a tight-fitting lid, bring the water to a boil. Rinse the rice and drain in a fine-mesh strainer. Add the drained rice to the boiling water and keep the heat high until it returns to a boil. Reduce the heat to low and cook for 45 minutes, or until the water is absorbed. Let the pot stand, covered, for at least 10 minutes, and then let cool to room temperature. (HS note: or you can start with about 2 1/2 cups precooked rice.)

In a wok or large sauté pan, heat the oil over high heat. Add the shallots, garlic, chile, ginger, coriander, carrot, and green beans. Stir-fry until the vegetables are crisp-tender.

Add the coconut milk, soy sauce, and molasses to the wok, and bring to a boil. Push the vegetables over to one side to make room for the eggs. Halve the boiled eggs lengthwise, and place in the pan, cut sides down. Simmer for 2 minutes. In a large bowl, mix the contents of the pan with the rice. Add the basil and macadamias, then toss and serve with a squeeze of lime.

