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Ten Minute Tasty Asparagus & Red Rice Recipe

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Heidi Swanson is a fan of Sri Lankan **Heirloom Red Rice**. Here is another 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 - [Link](#)

Ingredients

- 3 tablespoons extra-virgin olive oil
- 1 or 2 14-ounce cans of chickpeas, drained
- 2 cloves garlic, minced
- 1 medium yellow onion, chopped
- 1 bunch asparagus, cut into 1-inch segments
- 3 cups pre-cooked brown rice (Replace with *Ceylon Pure* Heirloom Red Rice)
- 1 cup almond slivers, toasted
- fine grain sea salt
- Tahini Dressing:
 - 1 garlic clove, smashed and chopped
 - 1/4 cup tahini
 - zest of one lemon
 - scant 1/4 cup freshly squeezed lemon juice
 - 2 tablespoons extra-virgin olive oil
 - 2 tablespoons hot water
 - scant 1/2 teaspoon fine grain sea salt

Method

If you're using frozen rice, heat it on its own in a pot or per package instructions.

Make the dressing by whisking together the garlic, tahini, lemon zest and juice, and olive oil. Add the hot water to thin a bit and then the salt. Set aside.

Add a couple glugs of olive oil (roughly 3 tablespoons) to a big skillet over medium-high heat. Swirl the oil around to coat the pan, then add the chickpeas and sprinkling of salt. Let the beans saute there for a couple minutes. Be careful, they seem to hiss and pop more than other beans over high heat. Add the garlic and onions. Stir for a minute. Stir in the asparagus with another pinch or two of salt, cover with a lid for a minute or two to steam - just until the asparagus brightens and softens up just a bit. Uncover and stir in the rice and almond slivers, reserving a few almonds for garnish. Taste and add more salt if needed (likely). Serve family-style in a big bowl drizzled with a few tablespoons of the tahini dressing, let each person add more dressing to their tastes.



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