

RED RICE AND ASPARAGUS SALAD

A healthy recipe by THE HEALTH BOOST

INGREDIENTS

Serves 2

150g cooked red rice
10 sliced radish
8 cherry tomatoes, halved
6 large asparagus cut into 3
or 4
400g chickpeas
Large handful of fresh mint,
finely chopped
2 tablespoons extra virgin
olive oil
1 tablespoon apple cider
vinegar
sprinkle of sesame seeds
(optional)

METHOD

- 1. We usually cook the red rice the night before when we are making dinner, but if you haven't done this cook the red rice according to the directions on the packet.
- 2. Steam the asparagus.
- 3. While the asparagus is steaming prepare the other vegetables.
- 4. Assemble everything into a large bowl and add the extra virgin olive oil and apple cider vinegar.
- 5. Sprinkle on the sesame seeds and serve.