



## Avocado Black Fried Rice

### INGREDIENTS

1 cup black rice (if not available,  
substitute with brown rice)  
3 blood oranges or oranges  
2 tablespoons fresh lime juice  
1/4 cup salted cashews  
1 tablespoon rice vinegar  
1/4 cup extra-virgin olive oil  
1/8 teaspoon cayenne pepper  
Kosher salt  
Fresh ground black pepper  
1 small jicama (about 1 lb) peeled,  
quartered, and thinly sliced (if not  
available, substitute with sunchoke  
or daikon)  
2 ripe avocados, cubed

### DIRECTIONS

Rinse the rice in cool water until the water runs clear and drain the rice with a fine mesh sieve.

Combine the rice and 2 cups of fresh water in a heavy Dutch oven or saucepan. Over high heat, bring the water to a boil. Cover the pot and reduce the heat to a simmer. Cook, covered, until the rice is tender, 30 to 40 minutes. Let sit, covered, for 5 additional minutes. Uncover and fluff the rice with a fork and set aside to cool slightly.

While the rice cooks, make the vinaigrette. Using a sharp knife, peel the oranges, removing all of the bitter white pith. Working over a small bowl, cut in between the membranes to release the sections.

Squeeze the juice leftover from the main part of the orange over a bowl. Whisk in the lime juice, vinegar, oil and cayenne; season with salt and pepper.

Place the rice in a large bowl and gently combine with the jicama, avocado, and cashews. Pour the dressing over the rice mixture and let set 5 minutes before serving.