

Crispy Rice Salad

Ingredients

- 1 Ginger (1/2-inch grated)
- 1 clv Garlic (grated)
- 2 T Fish Sauce
- 5 T Vegetable Oil
- 2 T Lime Juice
- 1 T Brown Sugar
- 3/4 t Chili Crisp
- 2 c Jasmine Rice (cooked)
- 2 t Red Curry Paste
- 2 t Cornstarch
- 1 c Cucumber (sliced)
- 1 Shallot (sliced)
- 1 Cilantro Bunch (chopped)
- 1/4 c Mint (chopped)
- 1/2 c Peanuts (roasted)

Instructions

1. Toss the rice in a bowl with 2 tablespoons oil and curry paste. If it's not sticking together when you squeeze it, add the cornstarch and get your hands wet to mix it again.
2. Squeeze it into loose, squishy chunks and transfer to the air fryer in a single layer. Air fry at 400 for 7-9 minutes, until golden and crisped.
3. Add ginger, garlic, fish sauce, 3 tablespoons oil, lime juice, brown sugar, and chili crisp to a dressing jar and shake vigorously until combined. Set aside.
4. Break the crispy rice apart into little chunks. Toss with the dressing and cucumber, shallots, cilantro, and mint. Garnish it with peanuts and additional chili crisp if you want.