

Crispy Rice Salad

Ingredients

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

Instructions

1. Toss the rice in a bowl with 2 tablespoons oil and curry paste. Add the cornstarch and mix it again.
2. Squeeze it into loose, squishy chunks and transfer to the air fryer in a single layer. Air fry at 400 degrees for 20 minutes flipping over halfway, until golden and crisped.
3. Add ginger, garlic, fish sauce, 1 1/2 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.