

GET LOCAL

PESTO RICE SALAD

provided by Alicia Reyer

INGREDIENTS:

- 1.5 cups brown rice
- 3 cups water
- 1 tsp salt
- 2-3 cups fresh basil leaves
- 1-2 cloves garlic
- ¼ cup pine nuts or walnuts
- ¼ cup parmesan cheese, grated
- ¼ cup olive oil
- ½ tsp. salt
- 1.5 tbsp. balsamic vinegar
- 1.5 cups grape tomatoes from Rachel Negaard, halved

METHOD

1. Cook rice in salted water until done. Cool.
2. Prepare pesto. Chop garlic and nuts in food processor until fine. Add basil and process while slowly adding olive oil. Blend in parmesan cheese.
3. Combine rice, pesto, tomatoes, and balsamic vinegar. Salt and pepper to taste. Add more olive oil if necessary.



3024 2nd Ave N, Billings, MT 59101 • (406) 259-2622
www.goodearthmontana.com