

Crispy rice Air Fryer Salad

What You'll Need

Dressing

- › 1 tbsp freshly minced ginger
- › 1 tbsp garlic minced
- › ¼ cup fish sauce
- › ¼ cup olive oil
- › Juice of 1 lime
- › 2 tbsp brown sugar
- › ½ tsp chili flakes

Salad

- › 1 English cucumber thinly sliced using a mandolin or a sharp chef's knife
- › 2 cups leftover rice
- › 1 tbsp red curry paste
- › 1 shallot minced
- › 1 bunch of cilantro rough chopped
- › ½ cup of mint chopped roughly
- › ½ cup chopped salted peanut (garnish)



Directions

1. Blitz all the dressing ingredients in a food processor
2. Toss the leftover rice with the olive oil and curry paste. Mix very well
3. Set the air fryer to 400°F for 7-9 minutes and place the rice in clumps into the air fryer (not too clumpy)
4. Place the salad ingredients into a bowl and toss with the dressing
5. Remove the rice from the air fryer and crumble on top of the salad, garnish with crushed peanuts