



Crispy rice Air Fryer Salad

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Crispy rice clusters, fresh herbs, and a zesty ginger-lime dressing come together for a quick, flavorful salad—a crunchy, refreshing twist on leftover rice!

Timing

Prep time	Total time	Skill level
15 minutes	20 Minutes	Easy

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