



Rice Salad with Mango, Pineapple and Fresh Cilantro

⌚ 40–50 Min   

Preparation

- 1 Add the water, coconut milk, and sesame oil to a pan and cook until the rice is soft. Leave to cool.
- 2 Peel and roughly grate the carrots, finely chop the scallions and mix both in with the rice. Dice the pineapple and mango and fold in. Add the coriander leaves and parsley.
- 3 Make a dressing from the ingredients indicated and dress the rice salad with it. Season the dish with salt to taste and enjoy.

Ingredients 4 Portions

♦ = Kotányi Produkte

300 g	Long grain rice
400 ml	Water
200 ml	Coconut milk
4 tbsp.	Sesame oil
2 piece	Carrots
2 piece	Scallions
1 piece	Mango
1 piece	Pineapple
2 tbsp.	Cilantro leaves, chopped
2 tbsp.	Fresh parsley, chopped

For the dressing

80 ml	Orange juice
4 tbsp.	Sesame oil
2 tbsp.	Agave syrup
2 tbsp.	Soy sauce
2 tbsp.	♦ Mango Herbs Fruity

