Low Country Chopped Salad

MAKE 8 (1-CUP) SERVINGS

Urban Ventures youth Citionally, Donna and Zarek wished to create a first for Roots, a soul food salad. Partnered with Chef Thomas Boemer of Revival and Corner Table fame they channeled their Southern know-how and did just that. Collard greens, red beans, bell peppers and tomatoes are featured. A smoked paprika curry dressing infuses loads of flavor. The golden raisins topper sweetens the deal. Soul good!

Salad
1 cup uncooked brown rice
1 (15-oz.) can red beans, rinsed, drained
2 cups chopped tomato
2 cups shredded collard greens
1 green bell pepper, chopped
¼ cup sliced green onion

Dressing
1 cup canola oil
¼ cup lime juice
2 tablespoons white wine vinegar
2 tablespoons apple cider vinegar
1 teaspoon curry powder
¼ teaspoon smoked paprika
⅛ teaspoon dried thyme
Cayenne pepper to taste

8 cups mixed salad greens
Topper: Golden raisins

Directions
2. Meanwhile, mix all the remaining salad ingredients in a large bowl. Stir in cooked rice.
3. To make the dressing, whisk the oil, lime juice, vinegars, curry, paprika, thyme and cayenne together in a bowl until well blended.
4. Stir half of the dressing into the salad mixture; toss to coat well. Spoon salad onto mixed greens; drizzle with remaining dressing and garnish with raisins.