Northside Knock-out Salad

Khetasar, Princess Ann and Maurquen from Appetite for Change created this salad with the guiding hand of Chef Lachelle Cunningham from Breaking Bread Café. It mixes chickpeas with tomatoes, cukes, bell peppers, parsley and mint. The knock-out punch comes from the brown rice cooked with Ancho peppers and their zippy peanut, Sriracchi dressing.

**Salad**
- 1 cup uncooked brown rice
- 1 teaspoon chopped garlic
- 2 dried Ancho chiles, chopped
- 1 (15-oz.) can chickpeas (rinsed and drained)
- 2 cups chopped tomatoes
- 1 cup chopped cucumber
- 1 red bell pepper, chopped
- 1 yellow pepper, chopped
- ½ cup finely chopped red onion
- ½ cup chopped fresh parsley
- ¼ cup finely chopped fresh mint

**Dressing**
- ½ cup extra-virgin olive oil
- 1 tablespoon toasted sesame oil
- ⅓ cup rice vinegar
- 1½ tablespoons smooth peanut butter
- 1½ tablespoons tamari or soy sauce
- 1½ tablespoons finely chopped fresh ginger
- 1 tablespoon Sriracha hot sauce
- 2 teaspoons honey

8 cups mixed salad greens
Topper: Chopped roasted peanuts

**Directions**
1. Cook the brown rice according to package directions, stirring the garlic and chopped chiles into the pan. When rice is tender remove from heat; cool.
2. Meanwhile, mix all the remaining salad ingredients in a large bowl. Stir in cooked rice and chile mixture.
3. To make the dressing, whisk the oils, vinegar, peanut butter, tamari, ginger, Sriracha, and honey in a small bowl until well blended.
4. Stir half of the dressing into the salad mixture; toss to coat well. Spoon salad onto greens; drizzle with remaining dressing and garnish with chopped peanuts.