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