



BIRIYANI-STYLE RICE SALAD WITH DRIED APRICOTS AND CASHEWS

***Chef Biju Thomas
of Outside Magazine***

Outside's resident chef Biju Thomas remembers his mother making biriyani rice when he was growing up in south India. In his house, biriyani was made up of whatever ingredients were available and in-season.

INGREDIENTS

- 6 cups cooked Basmati or Jasmine rice (warm)
- ½ cup coconut oil, divided
- 1 cup golden raisins
- 1 cup whole cashews
- ½ cup quartered apricots
- 1 cup garbanzo beans, drained and rinsed
- ½ of a medium red onion, diced (about 1 cup)
- 1 tsp black mustard seeds
- 6-8 okra, thinly sliced
- 1-2 peaches or nectarines, quartered
- 2 cups butternut squash, peeled and diced
- 1 small acorn squash, skin-on, diced
- 2 cups zucchini, diced
- 1 cup carrots, diced
- 1 Tbsp. yellow curry powder (madras)
- 2 grilled lemons
- 1 tsp. each ground cinnamon, coriander, cumin, nutmeg
- salt and pepper to taste

METHOD

- Brown onions on medium heat in half the coconut oil with mustard seeds until the seeds pop.
- Add cashews, raisins, apricots, and chickpeas until fruit is plump and the nuts toasted.
- Add in one tablespoon curry powder and any additional ground spices that you like. Mix together with remaining coconut oil and gently fold in rice, adding salt as needed. Set aside.

- *Lightly coat okra, peaches, squash, zucchini, carrots, kale, and lemons in coconut oil. Grill or roast until tender and slightly charred.*
- *Spread cooked rice mixture onto a large platter and loosely arrange grilled fruit and vegetables on top. Squeeze grilled lemon on top and sprinkle with coarse salt.*

ADDITIONAL NOTES

You don't have to use every vegetable in the ingredient list if you don't want to. Base your selection on preference and how much food you are serving.

TIP

You can incorporate your own regional fruit into the dish. When Thomas is making the recipe in Colorado, for example, he uses dried cherries and apricots. Experiment with your favorite flavors and textures.