

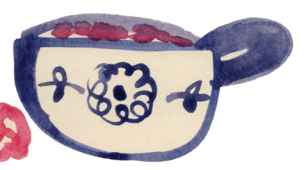


BLACK BEAN AND RICE SALAD



BEAN MIXTURE

- 2 cups cooked black beans, drained (one 15-oz can)
- 3 celery stalks, finely chopped
- 1/4 cup chopped spanish olives
- 2 cups cooked jasmine rice



DRESSING

- 1 teaspoon coriander
- 2 teaspoons ground cumin
- 1/2 teaspoon ground cinnamon
- 1/4 cup scallions, finely chopped
- 2 tablespoons chopped fresh cilantro
- 1/2 orange juice (about one large orange)
- 2 teaspoons orange peel, finely chopped
- 2 tablespoons apple cider vinegar
- 3 tablespoons olive oil

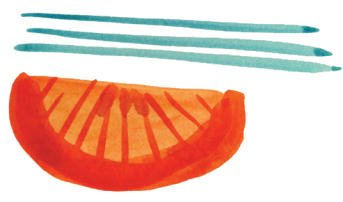
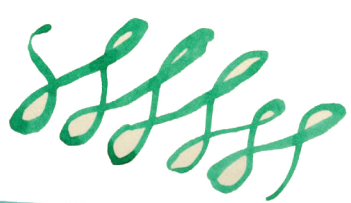


In a large bowl, combine the beans, celery, olives, and rice.



In a small bowl, combine the dressing ingredients. Pour dressing over bean and rice mixture, and stir well.

Refrigerate for a few hours so the flavors meld.



*Adapted from The Moosewood Restaurant Cooks at Home, 1994