crispy rice salad

featured product:
romaine heart leaves

warm up the pan, you're going to want to make this hearty, plant-based salad stat.

made with crispy rice and lightly toasted tofu, this salad is packed with both flavor and nutrients for the perfect weekday meal.

ingredients

1 clamshell **organicgirl romaine**
1-2 cups cooked white or brown rice
3 green onions
1 cup edamame
1 block extra firm tofu
? cup cilantro
3-5 persian cucumbers
2 tablespoons toasted sesame oil (separated)

homemade dressing:

? cup vegan mayo
1 tablespoon sweet chili sauce
1 tablespoon sriracha
(optional) ½ teaspoon chili crunch oil

directions

1. press and cube the tofu.
2. heat 1 tablespoon of toasted sesame oil in a pan over medium heat, then spread a thin layer of cooked rice. fry rice until the bottom is golden and crispy. set aside.
3. in the same pan, add 1 tablespoon of toasted sesame oil and pan-fry the tofu cubes until crispy and golden on all sides.
4. chop the organicgirl romaine, green onions, and cilantro; slice persian cucumbers. mix into a large bowl with edamame.
5. in a small bowl, whisk together the vegan mayo, sweet chili sauce, sriracha, and optional chili crunch oil until smooth.
6. add the crispy rice and tofu to the salad.
7. drizzle the homemade dressing over the top and gently toss to coat all the ingredients.