

Featuring Tennessee Gourmet® Products

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Brown Rice & Tomato Herb

1 cup brown rice
2 teaspoons kosher salt, divided
¼ cup Champagne or rice wine vinegar
2 teaspoons sugar
1 tablespoon Extra Virgin olive oil
Freshly ground black pepper
½ pound ripe tomatoes, large-diced
1 cup packed basil leaves, julienne
1 cup Sweetwater Valley, Tomato Herb, shredded

Bring 2 ¼ cups water to a boil add rice and 1 teaspoon salt. Return to a boil, cover, and simmer for 30 to 40 minutes, until the rice is tender and all the water has been absorbed. Transfer the rice to a bowl.

Whisk together the vinegar, sugar, olive oil, remaining teaspoon of salt, and a pinch of pepper. Pour over the rice. Add the tomatoes, basil and cheese. Mix well and check the seasonings. Serve at room temperature.