

[Stella Cadente](#)

## Red Rice Salad with Lemony Roasted Cauliflower

Posted by Administrator on March 19, 2012 in [Pasta & Rice](#)

Serves 4

If you can get colored cauliflower, orange, green, or purple, it makes this dish look even more interesting. But even if you use traditional white cauliflower, it will taste great.

3 cups cauliflower, steamed for 1 ½ minutes on stovetop or microwave  
2 teaspoons Stella Cadente extra virgin olive oil  
1 teaspoon Stella Cadente Meyer lemon olive oil  
Salt and pepper to taste  
1 ½ cups water  
½ teaspoon salt  
1 cup Bhutanese red rice (if using other check package directions)  
1-2 tablespoons lemon juice  
1 tablespoon Stella Cadente extra virgin olive oil (optional)  
Salt and pepper to taste

Preheat oven to 400 degrees F.

Put the cauliflower in a glass baking dish and toss with the olive oil, salt and pepper. Cover the dish and bake for 20 to 25 minutes until the cauliflower is cooked through but still firm. Let cauliflower cool.

Bring the water and salt to a boil and stir in the rice. Reduce the heat to a simmer. Cover tightly and cook for 20 minutes. Remove from heat and let sit for 5 minutes. Put in a bowl and let cool.

Combine the cooked rice with the cauliflower. Add lemon juice, olive oil, if using and salt and pepper to taste. Chill, if desired or serve at room temperature.

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[www.theveggiequeen.com](http://www.theveggiequeen.com)

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