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| **Mexican Rice Salad with Corn Chip Dippers**  **taste.com.au** |

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| **Makes** | 30 tastes in the classroom | **From the**  **garden:** | Yellow capsicum,  Tomatoes, spring onions |

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| **Equipment** | **Ingredients** |

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| * Large mixing bowl * Non slip mat * Chopping board * Fork * Safety knife * Measuring cups and spoons | * 1 cup basmati rice * 400 gram kidney beans(drained and rinsed) * 1 yellow capsicum, chopped * 2 Roma tomatoes, chopped * 1 avocado, chopped * 1 spring onions, sliced * ¼ cup lime juice * 2 tablespoons olive oil * 80 grams corn chips |

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| **What to do** |

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| 1. Cook rice following packet directions. Transfer to a large bowl. Cool completely. 2. Add prepared kidney beans, capsicum, tomatoes, avocado, spring onion, lime juice and oil. 3. Gently combine with a fork. 4. Serve with corn chips. |