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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.
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