



## Black Rice with Sweet Potatoes

NIBBLEDISH CONTRIBUTOR

### Ingredients

- 3/4 cups Chinese Black Rice, @ Whole Foods
- 1.5 cups Water (I use a little less)
- 3/4 teaspoon Salt
- 2 tablespoons Vegetable oil
- 3/4 cup Scallions, ~1 bunch
- 1 tablespoon Fresh Ginger, Peeled & Minced
- 1 Sweet Potato, Large (12-14 oz) Peeled & diced

### Instructions

Rinse rice in a sieve under cold water. Bring rice, water, and 1/2 teaspoon of salt to a boil in 1.5 - 2 qt heavy sauce pan, then reduce heat to low and cook rice, covered until tender and most of the water is absorbed (about 35 minutes). Let rice stand, covered, off the heat for 10 minutes.

While rice is cooking, heat oil in a 12"; heavy nonstick skillet over moderately high heat until hot but not smoking and saute scallions, ginger, and sweet potato stirring until coated well (about 2 minutes). Reduce heat to moderate and add remaining 1/4 teaspoon salt and pepper to taste, then cook, covered, stirring occasionally, until potato is just tender, about 12 minutes. Add rice and toss gently to combine.

SERVINGS: 4