

## BROWN RICE, TOMATOES & BASIL



1 cup Texmati brown rice  
2 t. kosher salt, divided  
1/8 cup champagne vinegar  
2 t. sugar

1 T. olive oil  
black pepper  
1 lb. tomatoes diced  
1/2 cup chopped basil

Bring 2 1/4 cups water to a boil and add the rice and 1 t. salt. Cover and simmer for 30 to 40 minutes, until rice is tender and all the water is 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 and basil. Serve at room temperature. To make the salad a day ahead, omit the basil. You might want to add a little more vinegar and a little less basil.