

## Miso Bowl

PREP TIME: 50 mins

TOTAL TIME: 55 minutes

Servings: 4

### Ingredients

#### *Rice*

1 cup brown rice

1/2 cup toasted unsweetened coconut flakes

#### *Edamame*

2 cups shelled edamame

1 Tbsp sesame seeds

2 tsp toasted sesame oil

1 tsp chili paste

#### *Quick Pickled Radishes*

1 large radish, we used a large watermelon radish

1/4 cup apple cider vinegar

3 Tbsp water

1 Tbsp fresh ginger juice

1 Tbsp fresh cilantro, chopped

3/4 tsp salt

#### *Dressing*

4 Tbsp miso paste, we used our favorite chickpea miso from [South River Miso Co](#)

4 Tbsp water

2 Tbsp lemon juice

1. Begin by making the quick pickled radishes. Use a mandolin or a sharp knife to thinly slice radish into uniform circles. Place sliced radishes, apple cider vinegar, water, ginger juice, chopped cilantro, and salt in a bowl and toss to coat. Allow radishes to marinate in the brine for at least 15 minutes or longer while you prepare the rest of the dish.
2. Cook rice according to package then fluff with a fork and set aside. In a medium pan set to low heat, add coconut flakes and toast until light golden brown and fragrant, about 2 minutes. Remove toasted coconut from the heat and add to the fluffed rice.
3. Meanwhile, in a sauce pan set to medium heat add edamame, sesame seeds, sesame oil and chili paste and cook until mixture is warmed through, about 5 minutes. Remove from heat and set aside.
4. To make the dressing, combine the miso paste, water, and lemon juice and whisk until fully combined.
5. This dish can be served family style on a larger platter or in individual bowls. Place toasted coconut rice on a platter and top with edamame and radishes (without the brine). Sprinkle with sesame seeds and top with a drizzle of miso dressing. Serve warm or cold. If you do not plan to serve this all at once, keep each element of the dish separate and prepare just prior to eating. Left overs will keep in the fridge for up to 5 days.

