



## Grilled Vegetable and Rice Salad with Fish-Sauce Vinaigrette

### Salad:

- 1/4 cup unsweetened shredded coconut \*\* (optional)
- Vegetable oil
- 12 okra pods
- 3 ears of corn, shucked
- 2 large zucchini, halved lengthwise, centers scooped out
- 2 long red chiles\*\* (such as Holland, Anaheim or Chipolte), stemmed
- 1 small eggplant, cut lengthwise into 1" slices
- 1 tablespoon sea salt

### Dressing and assembly:

- 1 garlic clove, minced
- 1 teaspoon palm sugar or (packed) light brown sugar
- 2 tablespoons fish sauce (such as nuoc nam or nam pla)
- 1 tablespoon fresh lime juice
- 2 cups (loosely packed) mixed fresh tender herbs (such as basil, cilantro, fennel fronds, marjoram, mint, and tarragon)
- 4 cups steamed jasmine rice

Preheat oven to 250°F. Spread out coconut (if using) on a rimmed baking sheet. Toast coconut, stirring often, until golden brown, about 10 minutes. Let cool on pan.

Build a medium-hot fire in a charcoal grill, or heat a gas grill to high. Brush grill grates with oil. Meanwhile, combine okra, corn, zucchini, chiles, eggplant, and salt in a large bowl; drizzle with oil and toss to coat. Grill vegetables (use a grill basket if you have one), turning frequently, until crisp-tender and lightly charred, about 8 minutes. Place chiles in a medium bowl; cover tightly with plastic to let steam for easy peeling. Set chiles aside for dressing.

Cut corn kernels from cobs; place in a large bowl. Cut zucchini and eggplant into irregular 1" pieces; place in bowl with corn. Trim any tough tops from okra and cut okra in half lengthwise; add to bowl. Set aside.

Peel or scrape off charred skin from chiles and discard. Purée chiles (with seeds) and garlic in a food processor or mash with a mortar and pestle until a coarse paste forms. Add sugar and process or pound until dissolved. Stir in fish sauce and lime juice.

Drizzle dressing over warm vegetables; add herbs and toasted coconut (if using); toss well. Scoop steamed rice onto a platter and top with salad.

\*\* Ingredient info: Look for unsweetened shredded coconut at natural and specialty foods stores and some supermarkets. Anaheim chiles, also known as California chiles, are available at Latin markets and many supermarkets.

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