

Recipe for: Coconut Rice

To prepare: For the easiest preparation if you don't have a rice cooker, use a vegetable steamer that contains a rice cooking insert. You may also cook the rice on the stove. Place all ingredients in a kettle, stir well to combine, cook over med high heat until it comes to a low boil. Immediately reduce heat to low. Cover and cook 18 minutes, fluff with fork.

Ingredients

1 c uncooked jasmine or basmati rice

1 (14 oz) can coconut milk

¼ c vegetable broth

½ tsp kosher salt

½ tsp white granulated sugar

½ tsp crushed red pepper flakes

1/8 tsp turmeric

1 tsp grated fresh ginger

Directions

Rinse the uncooked rice well in a colander. Allow to drain well.

Place all ingredients in the rice tray insert of your vegetable steamer.



Stir to combine. The mixture should look like a cream soup if mixed well.

Steam for 50 minutes. Fluff with fork.

