

Coconut & Cilantro Rice



Cooking rice in coconut milk results in a richly flavored side dish perfect to pair with main dishes like roasted salmon or as a base for your favorite curry or stir-fry.

YIELD 6 SERVINGS	PREP TIME 5 MIN	TOTAL TIME 25 MIN
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INGREDIENTS

1 cup	Jasmine or Basmati Rice
1 (13.5 oz) can	Light Coconut Milk
¼ cup	Water
¼ tsp	Kosher Salt
¼ cup	Cilantro, chopped

CHEF'S NOTES

This recipe works best with fragrant, white Jasmine or Basmati rice, but you can increase the fiber by using a long grain brown variety.

This simple side dish can easily be customized. Try any of the following mix-ins:

- Diced mango or pineapple
- Grated fresh ginger
- Lime zest and juice

DIRECTIONS

1. Gather all necessary equipment and ingredients.
2. In a medium saucepot, combine the rice, coconut milk, water, and salt. Stir to combine.
3. Bring the rice to a boil and once boiling, cover and reduce to a low simmer. Simmer, covered for 15 minutes.
4. Remove from the heat and add the cilantro. Do not stir. Replace the lid and let it sit, covered for an additional 5 minutes.
5. Fluff the rice with a fork to mix in the cilantro. Serve as desired.

Nutrition Facts

6 servings per container

Serving size 1/2 cup (110g)

Amount Per Serving

Calories 190

% Daily Value*

Total Fat 7g 9%

Saturated Fat 7g 35%

Trans Fat 0g

Cholesterol 0mg 0%

Sodium 105mg 5%

Total Carbohydrate 26g 9%

Dietary Fiber 0g 0%

Total Sugars 1g

Includes 0g Added Sugars 0%

Protein 4g 8%

Vitamin D 0mcg 0%

Calcium 0mg 0%

Iron 0mg 0%

Potassium 110mg 2%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Recipe adapted from *Ambitious Kitchen* by Monique Volz (6/10/21)



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