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

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:

- Dice 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.
Recipe adapted from Ambitious Kitchen by Monique Volz (6/10/21)