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.

**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.

**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

**INGREDIENTS**

<table>
<thead>
<tr>
<th>Amount</th>
<th>Ingredient</th>
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<tbody>
<tr>
<td>1 cup</td>
<td>Jasmine or Basmati Rice</td>
</tr>
<tr>
<td>1 (13.5 oz) can</td>
<td>Light Coconut Milk</td>
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<tr>
<td>¼ cup</td>
<td>Water</td>
</tr>
<tr>
<td>¼ tsp</td>
<td>Kosher Salt</td>
</tr>
<tr>
<td>¼ cup</td>
<td>Cilantro, chopped</td>
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</table>

**YIELD**

6 Servings

**PREP TIME**

5 Min

**TOTAL TIME**

25 Min

**Nutrition Facts Found on the Reverse Side**
CONTAINS: COCONUT

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