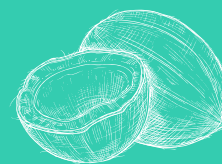




COCONUT RICE



Ingredients

- 2 cups jasmine rice
- 1½ cups filtered water
- 1 can (or 1½ cups) full-fat coconut milk
- ½ tsp salt (optional, to taste)

Instructions

1. In a saucepan, combine rice, water, coconut milk, and salt. Stir to combine.
2. Bring to a boil. Cover, reduce heat to low, and cook for 15 minutes, or until liquid is absorbed.
3. Remove from heat and let sit, covered, for 5 minutes. Fluff with a fork before serving.

Tips & Variations

- For crunch, top the coconut rice with toasted coconut flakes or chopped nuts before serving.
- Add a burst of tropical flavour by stirring in fresh lime zest and juice after cooking.
- For a more natural option, consider making your own coconut milk or use canned coconut milk that is free of additives.

