

Coconut Lime Rice



Servings: 4
Time: 20 minutes



INGREDIENTS:

- 1 cup long grain rice (white or brown)
- 1 cup coconut milk
- 1 cup water
- 1 lime, zested
- 1 tsp lime juice
- 1 tbsp cilantro, minced
- Salt to taste

DIRECTIONS:

1. Shake can of coconut milk to combine the liquid and cream contents.
2. Wash rice 2-3 times until water runs clear. Combine rice, coconut milk, water, and a pinch of salt in a 2-quart saucepan. Bring mixture to a gentle boil and cook partially covered with a lid until liquid is absorbed (about 12-15 minutes). At 12 minutes check for doneness and cook longer if needed.
3. Remove pan from heat and let rice rest for 5 minutes with lid on.
4. Using a small grater, zest the lime skin and save lime juice for later use.
5. Fluff rice with a fork and stir in lime zest, lime juice, and cilantro.

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