

## **Creamy Coconut Rice**

Yield: 4 to 6 servings

I have a confession: rice is not my favorite thing. Fried rice is about the only exception I make...until now. This is the rice of your coconut dreams! Make this immediately.

1-1/2 cups jasmine rice, rinsed and drained

One 14-ounce can coconut milk

1/4 cup sugar

2 teaspoons kosher salt

### **TO FINISH:**

One 14-ounce can coconut cream (substituting with coconut milk is fine), shaken or stirred to combine

1/2 to 1 teaspoon salt

1 tablespoon sugar

In a medium saucepan, combine the rice, coconut milk, 1-3/4 cups water, sugar and salt and bring to a boil over medium-high heat, stirring occasionally. Reduce the heat to medium-low, so the liquid is barely bubbling, cover and simmer until the rice is cooked and liquid is mostly absorbed, about 18 to 20 minutes. Remove from the heat and use a fork to fluff the rice. Add about 1/4 of the can of coconut milk, salt and sugar, and fluff again. Taste to ensure you don't need more salt. Cover and let stand for 5 minutes.

Inspiration: Sweet & Salty Coconut Rice, *Cravings* by Chrissy Teigen