

miles to monday

Arroz con Coco

Ingredients

1 13oz can of coconut milk with no stabilizers

1 ½ teaspoon salt

2 cups white rice

3 cups water

2 tablespoons to ¼ cup sugar (white or brown)

Raisins or coconut flakes (optional)

Directions

1. In a sauce pan, bring the coconut milk to a simmer on high heat. Reduce the heat to low and continue simmer until the coconut milk is reduced. If using coconut oil, add to coconut milk once reduced.
2. Simmer until coconut oil separates out from coconut solids, stirring frequently. Be sure to scrape the bottoms and sides of the pan. Continue to cook until coconut solids turn brown. This should take between 20-25 minutes.
3. Add in rice, sugar, and salt. Sugar should be added to taste, for sweeter rice add ¼ cup. Stir on medium heat for about two minutes until rice begins to turn golden.
4. Add in water and stir until combined. Bring rice to a boil on high heat, reduce to low, cover and cook for 15 minutes. Remove from heat and let cool for 10-15 minutes. Add in raisins, coconut flakes, or serve as is and enjoy!