

Brown Coconut Rice with Cilantro

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Ingredients

1 cup brown rice (uncooked, brown jasmine, basmati or short grain works well)
1 cup lite coconut milk (Thai Kitchen)
1 1/4 cups water
1 tsp fresh ginger (grated)
1 garlic cloves (crushed)
1/4 tsp salt (or more to taste)
2 tbsps grated coconut (sweetened)
3 tbsps cilantro

Directions

In a medium sized heavy pot, add coconut milk, rice, water, ginger, garlic, salt and coconut; bring to a bowl over medium heat.

Reduce heat to low, cover and simmer until all liquid evaporates, about 40-45 minutes. Remove from heat, keep covered for 10 more minutes. Fluff with a fork; toss with cilantro.