



# COCONUT BROWN RICE W/ DRIED FRUIT



Author: *Allspice & Ally* Recipe Type: Rice

Cook Time: 45+

Serves 4

This creamy coconut rice gets a boost of flavor from toasted coconut, toasted almonds and a medley of dried fruit. It makes a wonderfully nutty foundation for both meat and vegetable-based entrées. Want something sweeter? Increase the amount of coconut milk and serve it as a rice pudding. How versatile!



## Ingredients

- 1 cup long-grain brown rice
- 1 can of regular or lite coconut milk (13.5 oz)
- 1/4 cup water
- 1/4 cup dried apricots, chopped
- 1/4 cup golden raisins
- 1/4 cup shredded coconut, toasted
- 1/6 cup sliced almonds, toasted
- 1/6 cup dried mango, chopped

## Instructions

1. Rinse brown rice in cold water and then put it into a 1 1/2 quart saucepan.
2. Add coconut milk. Put 1/4 cup water in the empty can, shake and add to the saucepan.
3. Bring to a boil over high heat. Cover and reduce to a simmer for 45 minutes until all the liquid has been absorbed. Stir occasionally to keep the rice from adhering to the bottom of the pot.
4. A little more than halfway into cooking, add toasted coconut, toasted almonds and dried fruit.
5. Turn off the heat and keep covered. Let the rice rest for 10 minutes.
6. Fluff the rice with a fork and serve. Garnish with additional toasted coconut and a lime wedge.

## Pairs Well With

- Shredded Chicken
- Fried Plantains
- Salmon w/ Mango Relish
- Sweet Potato Curry

## Hints

- \* Want even bolder flavors? Add the zest of one lime, curry powder and/or fresh ginger to coconut milk.
- \* If you're not a fan of almonds or you just want to mix it up a little, try substituting different nuts. Cashews work very well and for you big spenders, macadamia nuts add a more tropical flair.
- \* Don't be afraid to use lite coconut milk. The rice in these photographs was cooked in lite coconut milk and I think it's just as tasty.
- \* Because dried mango is a little chewier than the dried apricots, I like chopping it into slightly smaller pieces. If you don't have any dried mango, it's okay to omit it. Try adding small cubes of fresh mango or pineapple after the rice is cooked.
- \* To recreate the rice photographed above, lay a bed of coconut rice underneath pineapple pork medallions. Garnish with toasted coconut and almonds.