

# Coconut Rice

*Stephanie Potocki*

*Unitarian Universalist Fellowship of Vero Beach, FL 2000*

## **Servings: 4**

*2 tablespoons peanut oil  
2 cloves garlic, thinly sliced  
2 cups Jasmine rice  
(preferably Thai), cooked  
1/4 cup coconut cream  
1/3 cup freshly chopped  
cilantro  
1 tablespoon salt*

In a frying pan or wok, heat the oil and fry the garlic slices until brown.

Add the rice and stir until heated through.

Add the coconut cream and chopped cilantro. Mix well.

Season with salt.

Serve.

---

Per Serving (excluding unknown items): 111 Calories; 12g Fat (92.7% calories from fat); 1g Protein; 1g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 1600mg Sodium. Exchanges: 0 Grain(Starch); 0 Vegetable; 2 1/2 Fat.