

Coconut-Lime Rice

AllRecipes.com - June/July 2019

Servings: 6

1 1/2 cups basmati rice
1 tablespoon coconut oil
1 tablespoon butter
1/3 cup flaked coconut
3/4 teaspoon zest of one lime
2 tablespoons juice of one lime
1 can (14 ounce) unsweetened coconut milk
1 1/4 cups reduced-sodium chicken broth
1/2 teaspoon salt
1/4 teaspoon black pepper
fresh cilantro leaves (for garnish) (optional)
lime wedges (for garnish) (optional)

Preparation Time: 15 minutes

Rinse the rice in a fine-mesh sieve until the water runs clear. Drain well.

In a large skillet over medium-high heat, heat the coconut oil and butter. Add the rice and flaked coconut. Cook, stirring frequently, until the rice is dry and the coconut is fragrant, 2 to 3 minutes.

Add the lime juice. Stir for 30 seconds. Stir in the coconut milk, broth, salt and lime zest. Bring to a boil. Reduce the heat to medium-low. Cook, covered, until the rice is tender, about 20 minutes. Remove from the heat. Let stand, covered, for 5 minutes.

Fluff with a fork and sprinkle with pepper.

Garnish with cilantro and lime wedges (if using).

Per Serving (excluding unknown items): 191 Calories; 5g Fat (24.5% calories from fat); 4g Protein; 32g Carbohydrate; trace Dietary Fiber; 5mg Cholesterol; 227mg Sodium. Exchanges: 2 Grain(Starch); 1 Fat.