

Coconut Lime Rice

5 ingredients · 20 minutes · 4 servings



Directions

1. Bring the coconut milk and water to a gentle boil over medium-high heat.
2. Add the rice, lime zest and juice, and salt (if using) and stir to combine. Reduce the heat to low, cover with a lid and simmer for 10 to 13 minutes or until the rice is tender and the liquid is absorbed.
3. Remove the rice from the heat and let the rice sit covered for five minutes then fluff with a fork. Enjoy!

Notes

Leftovers

Refrigerate in an airtight container for up to four days.

Serving Size

One serving is approximately 3/4 cup of rice.

More Flavor

Use more coconut milk instead of water.

Additional Toppings

Additional lime zest or fresh cilantro.

Ingredients

- 1 cup** Canned Coconut Milk
- 1/2 cup** Water
- 1 cup** Jasmine Rice
- 1** Lime (zest and juice)
- 1/4 tsp** Sea Salt (optional)