

Coconut Basmati Rice

serves 4–6

A quick and delicious rice loved by nearly everyone. Kids go crazy for this rice. It can be on the table in 25 minutes from the moment you think about cooking it!

1 T. extra virgin olive oil
1 cup white basmati rice, imported
(Lotus is my favorite brand)
3/4 tsp. salt

1/4 cup coconut milk
2 tsp. umeboshi paste (Japanese
pickled plum paste—optional)
1 1/2 cups vegetable stock

Heat the oil in a small pot over medium high heat. Add the rice and stir well. When the rice is sizzling and aromatic, stir in the salt and coconut milk, sauté for a half minute, then add the umeboshi paste (optional) and stock. Turn heat to high, bring to a boil, place a tight fitting lid on the pot, turn the heat to a low simmer, and cook for 18–20 minutes. Turn heat off and let rice rest for 5 minutes before fluffing.

This rice is great served with beans, steamed or stir-fried vegetables, tofu, chicken, beef, and just about any other accompaniment! Find your favorite ways to enjoy this simple and versatile dish.