

Coconut-Infused Rice

Serves 1 | Active Time: 10 minutes | Total Time: 40 minutes

Swick

Chef's Notes

Plain white rice is easily transformed into a side dish that is beautifully subtle and fragrant. Serve Coconut Infused Basmati Rice with most Asian dishes or as a side with fish or chicken.

Pandan leaves are available fresh, frozen or dried at most Asian markets. You can also fold in chopped green onions or cilantro at the end for added flavor, color and texture.

Preparing the Rice

To start the rice, turn on the rice cooker and add the oil. Dice the onion and add to the hot oil. Sauté until translucent. Add the rice to the onions and sauté for a few minutes until the rice is coated in the oil and is also slightly translucent. Then add the cold water, coconut milk, salt, pepper and pandan leaves. Make sure the pandan leaves are submerged in the liquid.

Place the lid on the rice cooker. Make sure the rice cooker is still on and hasn't switched to the warming position. Let the rice cook for approximately 20 minutes or until it switches off indicating that the rice is done.

Once the rice is ready, remove the pandan leaves, fluff, check and adjust the seasoning, if needed and serve.

Note: To make this rice on the stove top, follow the same instructions. Sauté the ingredients in a medium, heavy-bottomed pot over medium heat. Once the liquid has been added, bring the mixture to a boil. Cover with a tight-fitting lid and reduce the heat to the lowest setting. Cook for approximately 20 minutes or until the rice is done (check the manufacturer's instructions on the package for cooking times).

Step 1: Preparing the Rice

- 2 tsp vegetable oil
- 1 small onion
- 1 cup basmati or jasmine rice
- 1 1/2 cups cold water
- 1/2 cup thick coconut milk
- 1/2 tsp sea salt
- 1/8 tsp white pepper
- 2 to 3 pandan leaves