

Thai Coconut Rice



Servings:

10

Prep Time:

10 minutes

Cook Time:

30 minutes

Ingredients

- 1 ½ cups **Jasmine Rice**, rinsed
- 16 oz **Unsweetened Coconut Milk**
- 2 cloves **Garlic**, minced
- 1 cup **Water**
- 2 **Bell Peppers**, chopped
- 6 oz **Shredded Red Cabbage**
- 1 ½ cups **Shredded Carrots**
- 1 **Red Onion**, chopped
- ½ cup **Fresh Cilantro**, chopped
- ¾ cup **Green Onions**, sliced
- 1 cup **Roasted Cashews**, chopped
- 1 cup **San-J Thai Peanut Sauce**

Method of Preparation

Step 1

Rinse rice. In a pot, mix rice, coconut milk, garlic and water together. Cover and bring to a boil.

Once boiling, reduce heat to low and simmer for 15 minutes.

Step 2

Turn off the heat and let sit for 10 minutes or until all liquid is absorbed.

Fluff the rice.

Step 3

While the rice is cooking, chop the remaining ingredients.

Combine all ingredients into a bowl with the rice.

Step 4

Pour San-J Thai Peanut Sauce over the vegetables.

Step 5

Mix to combine. Drizzle with additional sauce if desired.