

Coconut Jasmine Rice by Lynn's Recipes



Lynn demonstrates a really delicious side dish, Coconut Jasmine Rice. This would be perfect with salmon, but great with any main dish. This recipe is from Publix.

Ingredients:

- 1 cup jasmine rice
- 1-1/4 cups chicken stock
- 3/4 cup coconut milk
- 1 teaspoon sesame oil
- 1/4 cup fresh sliced green onions
- 1/4 teaspoon kosher salt

Place rice, stock, coconut milk and oil in a medium saucepan and bring to a boil.

Cover and reduce heat to low. Simmer rice 18-20 minutes or until liquid is absorbed and rice is tender. Fluff rice with fork; stir in green onions and salt. Serve.

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