

Nasi Lemak

coconut milk and pandan flavored rice

SERVES	PREP TIME	COOK TIME	READY IN
8	20 min	25 min	45 min

Ingredients

- 300 grams (2 level cups) Jasmine or long grain **rice**
- 300 ml (1½ cups) **thick coconut milk**
- 300 ml (1½ cups) **water**
- 2 tsp **salt**
- 1 tsp **sugar**
- 6 fresh or frozen **pandan leaves**, washed and knotted.

Directions

1. Wash and drain **rice** in a colander or large sieve.
2. Combine all ingredients in a wide and heavy pot.
3. Stir well but gently to dissolve the **salt** and **sugar**.
4. Bring to a boil and cook until the liquid has almost evaporated and holes, begin to appear on top of rice.
5. Cover the pot tightly and reduce heat to minimum
6. Continue to cook for 10 minutes, then turn off the heat and leave covered and undisturbed for 15 minutes
7. Open the pot, gently fluff the rice with a fork and serve.

Notes

Prepared coconut milk is widely available. Although it is generally considered to always be gluten-free, it is wise to double check the ingredient label before purchasing or using.

Coconut Rice goes well with dishes such as chicken coconut curry, chicken wings, and rendang.

Adapted from:

Mom's Not Cooking by Denise Fletcher. Page 357