

Pineapple Coconut Cashew Rice Recipe

Ingredients

- 1½ cups long-grained rice
- 1 can pineapple chunks, pureed
- 1 can unsweetened coconut milk
- 3 tsp sweetened coconut flakes
- 1 tsp Thai red curry paste
- 1 tsp garlic powder
- 1/2 tsp onion powder
- 1/2 tsp dry ginger powder
- 1/2 tsp salt

For Garnishing

- 3 tsp lime juice
- 1/2 cup salted and roasted cashews
- 1/cup cilantro, chopped
- Salt to taste
- Freshly cracked pepper, to taste



Instructions

1. Pour the pineapple puree into a large pan and add thrice the amount of coconut milk. You can add a little water, if necessary.
2. Place the pan on heat and bring to a gentle simmer.
3. Add rice, sweetened coconut flakes, Thai red curry paste, onion powder and dry ginger powder.
4. Bring it to a boil, then cover and reduce the heat to low.
5. Simmer for 20 minutes or until the rice is tender. Continue cooking and stirring for 15 more minutes. Add water if necessary.
6. When all the liquid is absorbed, take the pan off the heat and let it rest for 5 minutes.
7. When ready to serve (and not before), stir in the lime juice, chopped cilantro and cashews.
8. Season with salt and freshly cracked black pepper.