



Coconut Rice Pilaf



Ingredients

- 1 cup Basmati Rice
- 1 TBL hot Butter
- 1 cup Chicken broth
- 1 Cup unsweetened coconut mild
- ½ cup frozen peas
- ¼ tsp salt

Method:

1. In a medium saucepan, stir and cook 1-cup basmati rice in 1 tablespoon of hot butter over medium heat, until the rice begins to brown.
2. Add 1 cup chicken broth, 1 cup unsweetened coconut milk, and ¼ t. salt.
3. Bring to boiling; reduce heat. Simmer, covered, about 15 minutes or until the liquid is absorbed.
4. Stir in ½ cup frozen peas. Cover and let stand for 5 minutes.