

Coconut rice

Serves 10 | 15 min prep | 25 min cooking

Ingredients

- **3** onions, finely chopped
- **1 tbsp** sunflower oil
- **1 tbsp** butter
- **1 kg** basmati rice
- **800 ml** coconut milk
- **800 ml** water
- Salt, to taste

Method

1. Heat the oil and butter in a large lidded pan. Gently fry the onions until soft.
2. Stir in the rice and cook for a few minutes. Add the coconut milk and water and bring to a simmer, stirring.
3. Turn the heat down, cover and cook for 10–15 minutes. Stir regularly, scraping the bottom. The rice should be creamy, with no loose liquid and a little bite.
4. Transfer to a microwave-safe dish. If making ahead, cool it quickly and refrigerate, covered, for up to one day.
5. Cover loosely and microwave on high for about 8 minutes, stirring halfway. Check that the rice is cooked through and piping hot. Season with salt and fluff with a fork.

> **Tip: Nutrition per serving:** 538 kcal · 17 g fat (13 g saturated) · 80 g carbohydrates (3 g sugars) · 1 g fibre · 9 g protein · 0 g salt before any added salt.