



FINCH + FENNEL

## Thai Coconut Rice

COOK TIME: 15 minutes

### INGREDIENTS:

- 1 c F+F Thai Coconut Rice
- 1 ½ c Water or Chicken Stock
- 1 tsp Salt



### DIRECTIONS:

1. Pour 1 ½ cups of water or chicken stock into a sauce pan with a lid.
2. Add F+F Thai Coconut Rice to the pot & bring the liquid to a simmer or light boil (around 5-10 minutes).
3. Once the liquid has come to a boil, cover the pot with a lid & set a timer for 10 minutes. Do not uncover the rice during these 10 minutes.
4. After 10 minutes, remove the pot from the heat & let it rest for another 10 minutes. Once it has rested for 10 minutes, remove the lid & use a fork to lightly fluff the rice.
5. Add butter & salt, if desired, & serve.

*Enjoy!*

