

Turmeric Coconut Rice with Seasonal Greens

40 minutes

Based on a recipe by Ali Slagle

Ingredients (serves four)

2 cups long grain or basmati rice
1 can coconut milk
1 or 2 green onions, white and green parts separated
1/2 cup coconut flakes
2 tbsp sesame seeds
Spices (1 tsp ground turmeric, 1/2 tsp black pepper)
2 tbsp coconut oil
1 lime
1 medium bunch of greens (kale, spinach, chard or mix of the three)
Salt



Check out the video at <https://tobermorymeetingplace.com/food-programs/good-to-go/>

Instructions

1. Rinse the rice in a colander until the water runs clear. Drain and set aside.
2. Thinly slice green onion and separate white and green parts.
3. In a medium pot or Dutch oven, toast the coconut flakes and sesame seeds over medium-low heat until lightly brown (about 3 minutes). Transfer to a small bowl and set aside.
4. Heat your coconut oil over in pot, still over medium-low, and add the white parts of the green onion and spices (turmeric and pepper). Stirring occasionally cook for 3 minutes.
5. Add rice, coconut milk and 1 1/2 tsp of salt. Fill the coconut can with water and add it to the pot and stir. Bring to a boil.
6. Once boiling, cover, reduce to low and allow to cook for 10 minutes.
7. While the rice is cooking, wash and remove any tough stems from your greens, then chop into bite-sized pieces. When the rice has cooked for 10 minutes, arrange the greens on top, season with salt and pepper, cover and cook for 5 more minutes. Then remove from heat and allow to sit, covered for 5 minutes.
8. Zest your lime into the bowl of coconut and sesame seed. Add green parts of green onion and season with salt and pepper. Cut the lime into wedges.
9. Gently stir rice with a fork. Divide among 4 plates or bowls, top with coconut mixture and lime wedge and serve. Enjoy!