



Purple Rice with Coconut & Mango



This recipe was found at <https://www.allrecipes.com/recipe/238341/purple-sticky-rice-with-mango/> and submitted by berriesandcocoa.com.

I followed the recipe in the link pretty much, but made a few changes, which I will forever be glad I did.

This dish is perfect as a side dish, lunch, snack, or even a dessert!

This will make about 4 rice bowls. If there are only two of you, save half for tomorrow (if you can wait that long!)

Ingredients you will need:

3/4 cup coconut milk (split 1/2 cup and 1/4 cup)

note: coconut milk will most likely be separated when you open the can. Stir to a uniform consistency first.

1/4 cup sugar

1/2 teaspoon salt

1 cup black sticky rice

1/2 cup water

1/4 cup plus 1 tablespoon of shredded unsweetened coconut (split)

1-2 mangos

In one bowl mix:

(coconut sauce)

1/2 cup coconut milk

1/4 cup sugar

1/2 teaspoon salt

Whisk together until sugar is dissolved and it is smooth. Set this bowl aside.

In your rice cooking pot add:

(rice pot)

1 cup black sticky rice (this is the same as purple rice, found in many Asian stores)

1/2 cup water

1/4 cup coconut milk

1 tablespoon shredded unsweetened coconut (I used dried sweetened coconut, chopped)

Simmer, stirring frequently, about 5 minutes. Set heat to the lowest setting, cover, and cook for 20 minutes. Add a small amount of water if necessary throughout.

While the rice is cooking:
(toasted coconut)

Add 1/4 cup of shredded coconut to a pan suitable for toasting the coconut. I added about a tablespoon of butter to the pan and cooked on low heat until the coconut was brown and crispy. Set this aside when done.

While the rice is cooking:
(mango)

Peel and cube 1 mango for every two bowls of rice you plan to eat. For leftovers, you can add the mango (topping) at the next meal. Set the mango aside.

When the rice is finished cooking:

Add the coconut sauce and most of your mango (save some mango to top your rice with later) to the rice pot. Stir, remove from heat, and let sit covered for about 15 minutes to allow most of the liquid to be absorbed. Give it a stir now and then.

Make up your rice bowl:

Ladle rice with mango into each rice bowl. The mango should now have a purplish hue and be slightly softened.

Top each rice bowl with the remainder of the fresh mango.

Top rice and mango with the toasted coconut.

My rice bowl - completes tonight's dinner with rotisserie cornish hen and crispy stuffed zucchini.

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