



# THE FRONT BURNER

RECIPES, COOKING TIPS & MORE FROM THE CULINARY SUPERSTORE

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## **Coconut Ginger Rice**

Serves 6

When you cook plain rice with coconut cream and fresh ginger, you'll be transported to somewhere tropical! This rice is a standout side dish that just may become the star of this menu!

### ***Ingredients:***

2 cups jasmine rice  
2 tablespoons olive oil  
1 can coconut cream  
1 tablespoon shallot, minced  
1 teaspoon ginger, grated  
1-1/2 cups chicken broth  
1 teaspoon kosher salt  
2 tablespoons shredded coconut

### ***Directions:***

1. Rinse the rice with cold water until the water runs clear.
2. Using a heavy-bottomed pot with a lid, sauté the ginger and shallot in olive oil until the shallot becomes translucent. Add the rice, and stir it until coated and every grain has a sheen.
3. Add the coconut cream, chicken broth, and salt, and bring to a boil. Stir occasionally to make sure that the rice doesn't stick to the bottom. Once boiling, turn the heat to low and cover with a tight-fitting lid. Simmer the rice on low for 15 minutes or until the rice grains become tender.
4. Remove from heat, and let set for 5 minutes. Fluff with a fork before serving.