

Coconut Jasmine Rice

with Bok Choy, Cashews & Golden Raisins

Coconuts are actually fruits and offer a wealth of delicious products, including water, milk, and the white flesh itself. When young and green, coconuts are filled with clear water. As they mature, turning brown on the outside, the interior walls become the edible white portion. Creamy coconut milk, used in this recipe to infuse the rice, is created by pressing liquid out of the grated flesh.



Ingredients

- 3 Cloves Garlic
- 1 Bunch Cilantro
- 1 Head Bok Choy
- 1-Inch Piece Ginger
- 1 Lime
- ½ Cup Cashews
- 1 Cup Jasmine Rice
- 5½-Ounce Can Coconut Milk
- ⅓ Cup Dried Coconut Flakes
- 3 Tablespoons Golden Raisins

Makes 2 Servings
About 535 Calories Per Serving

Instructions



Prepare the ingredients:

Preheat the oven to 350°F. Wash and dry the fresh produce. Peel and mince the garlic and ginger. Pick the cilantro leaves off the stems. Thinly slice the white bok choy stems and roughly chop the green leaves and place in separate bowls. Cut the lime into wedges. Roughly chop the cashews.



Make the rice:

In a small pot, combine the **rice**, **coconut milk**, and $1\frac{1}{3}$ cups of water. Heat to boiling on high, then reduce heat to low. Cover, and simmer 12 to 15 minutes, or until all of the liquid is absorbed. Remove from the heat and fluff the finished rice with a fork.



Toast the coconut & cashews:

While the rice cooks, toast the coconut and cashews. In a medium pan toast the **coconut flakes** on medium-high for 30 seconds to 1 minute, or until golden brown and toasted, stirring frequently. (Keep an eye on these as they burn easily!) Transfer to a bowl. In the same pan, toast the **chopped cashews** for 2 to 3 minutes, or until golden brown and fragrant, stirring frequently. Transfer to a bowl and wipe out the pan.



Cook the bok choy:

While the rice finishes cooking, in the same pan, heat a little oil on high until hot. Add the **white bok choy stems** and cook 1 to 2 minutes, or until slightly tender and lightly browned. Add the garlic and cook for about 30 seconds, or until fragrant. Add the **green bok choy leaves** and cook for 1 to 2 minutes, or until wilted; season with salt and pepper to taste. Remove from the heat and stir in the **half the** toasted cashews (reserve the rest for garnish).



Finish the rice:

Roughly chop half the cilantro. Add the golden raisins, the juice of half the **lime**, and **half of both** the toasted coconut and cilantro (reserving the rest for garnish) to the rice. Stir to combine and season with salt to taste.



Plate your dish:

Divide the coconut rice between 2 bowls, and top each with the bok choy and cashews. Garnish with the remaining cilantro, toasted coconut, **toasted cashews**, and lime wedges. Enjoy!