

Ingredients for Coconut Milk Rice

- Rice ☐ 1 cup
- Fenugreek ☐ 1 tsp
- Green Chilly ☐ 2 [with slit]
- Onion ☐ 1 medium sliced
- Garlic ☐ 10 cloves
- Coriander leaves ☐ 2 tbsp finely chopped
- Crystal Salt ☐ As needed
- Thick Coconut Milk ☐ 2 cups
- Water ☐ 1.5 cups



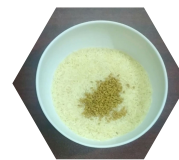
Step 1 - Rice Pre-Preparation



- ☐ Take 1 cup of rice in a bowl. I take parboiled rice. You can take any rice.



- ☐ Add 1 tsp of fenugreek into it



- ☐ Wash that and keep it aside.

Step 2 - Making Coconut Milk Rice:

- ☐ Take a cooking pan and add the washed rice along with fenugreek.



- ☐ Add two green chilly with slit.



- ☐ Add one medium sliced onion.



- ☐ Add ten cloves of garlic.



- ☐ Pour 1.5 cups of water into it for parboiled rice.



- ☐ Pour 2 cups of thick coconut milk.



- ☐ Add crystal salt as per your preference.



- ☐ Add 2 tbsp of finely chopped coriander leaves.



- ☐ Turn on the flame with medium-high heat. Cover with lid and cook for 15 minutes.



- ☐ Stir it occasionally. Reduce the flame to low heat after 15 minutes.



- ☐ Cook for another 10 minutes. Stir it once after five minutes this time.



- ☐ Now, the coconut milk rice is ready. You can enjoy it with chicken or mutton curry!



☐ Note: If you use basmati rice, you've to pour 1 cup of coconut milk and 1/2 cup of water.

Rate your Taste ☆☆☆☆☆