

Thai Purple Rice with Strawberries and Pistachios

Recipe by Chef Robin Asbell

Yields 4 portions

Ingredients:

- ◆ 3/4 cup full fat organic coconut milk (half of a 15 oz can) divided
- ◆ 1 1/2 cups water
- ◆ big pinch salt
- ◆ 1 cup Thai purple sticky rice
- ◆ 2 tablespoons crushed palm sugar
- ◆ 1 inch of lime zest, pared from a lime
- ◆ 2 cups whole strawberries, or more to taste
- ◆ 1/4 cup toasted pistachios, coarsely chopped
- ◆ lime zest curls



Directions:

1. Measure 1/4 cup of the coconut milk into a 1 quart saucepan and add the water and salt. Bring to a boil, then add the rice. Return to a boil and cover, turn down to low and cook according to the package directions or about 25 minutes. When all the liquids are absorbed and the rice is tender, take off the heat to cool.
2. In a small pan or a microwaveable cup, mix the remaining coconut milk with the palm sugar and lime zest strip, and heat just to melt the palm sugar. Let cool.
3. Serve 3/4 cup of rice in each bowl, topped with halved berries, drizzled with a couple of tablespoons of the coconut milk mixture, and sprinkled with pistachios and zest.