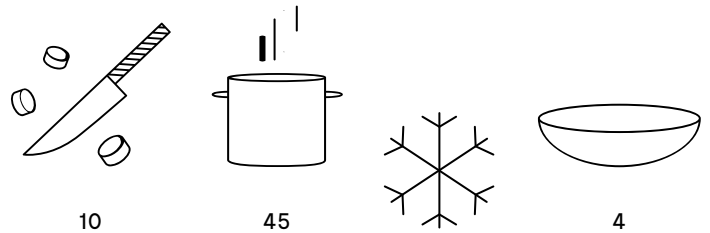




Spiced Coconut Rice

This spicy coconut rice will have your coming back for more.



Ingredients

1 Tbsp The Groovy Food Company Organic Virgin Coconut Oil Infused with Turmeric

1 1/2 Tbsp fresh ginger, grated

2 shallots, sliced

1 garlic clove, finely chopped

200g long grain brown rice

300ml The Groovy Food Company Organic Creamed Coconut

Pinch of salt

1/2 Tsp chili powder

1/2 Tsp ground black pepper

170g raw cashews

1/2 Tbsp soy sauce

Directions

1. In a large, deep non-stick skillet, sauté shallots and ginger in the infused coconut oil for 2-3 minutes.

2. Add garlic and continue cooking for another minute. Add rice and cook for 2 more minutes, stirring constantly.

3. Add creamed coconut, salt, 1/2 tsp turmeric, chili powder and pepper. Bring to a boil, cover and simmer for 40-45 minutes, until tender (but not mushy) and all the liquid has been absorbed.

4. In the meantime, prepare the cashews: combine in a medium bowl with soy sauce, agave nectar, curry powder, 1/2 tsp turmeric and cayenne and toss well. Then, in a non-stick frying pan, cook at medium low heat for 3-5 minutes, stirring constantly so they do not catch.

5. Once the rice is done and ready to serve, add cashews and chopped coriander and combine evenly.

1/2 Tbsp The Groovy Food Company Light Agave
Nectar

1 Tsp curry powder

1 Tsp turmeric

Pinch of cayenne (optional)

1 Small bunch of coriander, chopped