

## *Coconut Rice with Fragrant Onion Sauce*

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Serves 8

### **Ingredients**

Sauce:

¼ c canola oil

2 shallots, finely diced

3 green onions, finely chopped

¼ t salt

Rice:

2 c water

1 can low-fat coconut milk (14 oz or 398 ml)

1 clove finely chopped garlic

¼ t salt

2 c basmati rice

### **Directions**

Sauce:

Put the oil and chopped shallots in a small saucepan.

Cook on medium-high heat until the shallots start to sizzle.

Stir occasionally and lower the heat to prevent scorching.

Cook the shallots until golden, and remove from heat.

Stir in the green onion.

Sprinkle the salt over top and let sit while uncovered while it cools.

Once cool, store covered in the fridge for up to two days.

Let come to room temperature, or slightly heat it before using.

Rice:

In a large saucepan, whisk together the water, coconut milk, garlic, and salt.

Cover and bring to a boil.

Stir in the rice.

Re-cover and reduce heat to a low simmer.

Cook for 20 minutes.

Remove from heat and fluff rice with a fork.

Cover and let rest for a few minutes before serving.

Stir in the warm onion sauce.

Serve.