



Coconut Milk Rice Recipe

Ingredients

- Tablespoons Maggi Coconut Milk Powder
- Cups Warm Water
- Cup Rice (Boiled)
- Tablespoon Oil
- Cloves
- Cinnamon (1 Inch Pieces, Crushed)
- Cardamon Powder
- Bay Leaf
- Tablespoon Fennel Seeds (Saunf)
- Cloves Garlic
- Onion (Sliced)
- Green Chillies (Chopped)
- gms Green Peas (Shelled)
- Pinch Salt
- Cups Warm Water

Instruction

1. Wash and soak 1 Cup rice for 10 minutes.
2. Heat 1 Tbsp oil in a pressure cooker and sauté 3 cloves, 2 cinnamon, 4 cardamom, 2 bay leaves, 1 Tbsp saunf, and 10 cloves garlic for a few minutes.
3. Add 2 sliced onions, 3 green chillies and 50 gms peas and sauté till the onions turn pink. Add the soaked rice to the mixture and sauté for a minute.
4. Dissolve the MAGGI Coconut Milk Powder in 2 cups of warm water. Add prepared coconut milk and salt to the rice mixture. Pressure cook rice until done.
5. Serve hot with onion raita. In South Indian homes, Coconut Milk Rice is more than just food—it's a way of showing love and being together. Families often make it during special times, making every meal a happy memory. Our Coconut Milk Rice Recipe goes well paired with many dishes. South Indian families often serve it with spicy curries, tangy chutneys, or a simple side of yoghurt. It's a dish that fits in with the flavours of South Indian cooking, inviting everyone to enjoy a delicious journey through South India.

Nutrition

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| Carbohydrates | 57.04 g |
| Energy | 348.11 kcal |
| Fats | 9.37 g |
| Protein | 8.27 g |

37 Minutes

4 Servings