



Coconut Rice Pudding

with Dried Apricots & Pistachios



30-40min



2 Servings

This creamy stovetop rice pudding is a stick-to-your-ribs, cozy dessert—and it can be made with or without dairy! After simmering the rice, we stir in creamy coconut milk which gives the tender grains a boost of flavor and the pudding an extra creamy texture. We serve this perfectly sweet dessert with toasted coconut, dried apricots, and salted pistachios for an out of this world crunch. (2-p plan serves 4; 4-p plan serves 8)

What we send

- 5 oz sushi rice
- 13.5 oz can coconut milk ¹⁵
- 2 oz dark brown sugar
- ¼ oz warm spice blend
- ½ oz unsweetened shredded coconut ¹⁵
- 1 oz salted pistachios ¹⁵
- ½ oz apricot preserves
- 1 oz diced dried apricots ¹²

What you need

- 2½ cups milk or water
- kosher salt & ground pepper
- vanilla extract

Tools

- large saucepan
- small skillet

Allergens

Sulphur dioxide and sulphites (12), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

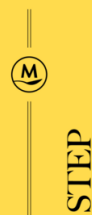
Calories 410kcal, Fat 22g, Carbs 51g, Protein 5g



1

1. Start rice

In a large saucepan, combine **rice, 1½ cups milk or water, and ½ teaspoon salt**. Bring to a boil; cover and reduce heat to low. Cook until rice is just tender and liquid is absorbed, about 17 minutes.



2

2. Simmer rice

To cooked rice, stir in **coconut milk, 1 cup milk or water, 3 tablespoons brown sugar, and ½ teaspoon warm spice**. Cover and cook over medium-low heat, stirring every 3–4 minutes to prevent sticking, until liquid is absorbed to form a thick pudding and rice is very tender, 15–20.



3

3. Prep toppings

Meanwhile, toast **coconut** flakes in a small skillet over medium-low heat until lightly golden, 3–4 minutes.

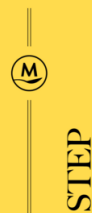
Coarsely chop **pistachios**.



4

4. Finish & let cool

To **rice pudding**, stir in **½ teaspoon vanilla extract** and season to taste with **salt**. Allow to cool 10 minutes before serving.



5

5. Serve

Serve **coconut rice pudding** in bowls with **a dollop of apricot jam** over top. Sprinkle with **chopped apricots, pistachios, toasted coconut, and remaining warm spice**, as desired. Enjoy!



6. Saving it for later?

If serving the following day, stir in an additional ½ cup water before transferring to fridge overnight.