

# DINNERLY



## Cinnamon Rice Pudding

Quick & Easy Dessert!



45min



2 Servings

Did you know that a simple rice pudding can cure any ailment? Well ok, maybe not everything, but it sure feels that way. This creamy, comforting dessert is here for you whenever you need a sweet, wholesome treat. And the best part? It's done in three steps! We've got you covered! (2p-plan serves 4; 4p-plan serves 8)

#### WHAT WE SEND

- 5 oz jasmine rice
- 12 oz evaporated milk <sup>1</sup>
- 5 oz granulated sugar
- ¼ oz ground cinnamon

#### WHAT YOU NEED

- butter <sup>1</sup>
- kosher salt
- vanilla extract

#### TOOLS

- medium saucepan

#### COOKING TIP

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

#### ALLERGENS

Milk (1). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

#### NUTRITION PER SERVING

Calories 310kcal, Fat 9g, Carbs 49g, Protein 8g



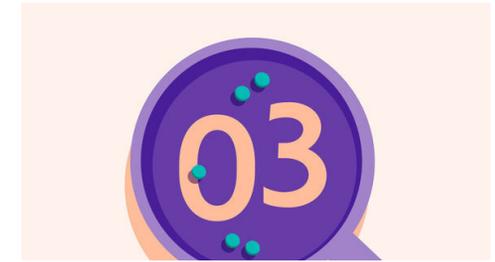
#### 1. Start rice

Melt **1 tablespoon butter** in a medium saucepan over medium heat. Add **rice** and cook, stirring, until toasted and smells nutty, 3–5 minutes. Add **¾ cup each of evaporated milk and water** and **½ teaspoon salt**. Bring to a boil, then cover and reduce heat to low. Cook until rice is just tender and liquid is absorbed, about 20 minutes.



#### 2. Simmer rice

To pot with **rice**, add **remaining evaporated milk, 1½ cups water**, and **3 tablespoons sugar**. Cover and bring to a simmer over medium-low heat; cook, stirring frequently, until liquid is absorbed and rice is very tender, 20–25 minutes.



#### 3. Finish & serve

Add **½ teaspoon vanilla extract** and season to taste with **salt**. Remove from heat and let sit for 10 minutes.

Serve **rice pudding** sprinkled with **cinnamon** (see cooking tip!). Enjoy!



4. ...

What were you expecting, more steps?



5. ...

You're not gonna find them here!



6. ...

Kick back, relax, and enjoy your Dinnerly!

Questions about the recipe? Cooking hotline: **888-267-2850** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at [dinnerly.com](https://dinnerly.com)    **#dinnerly**